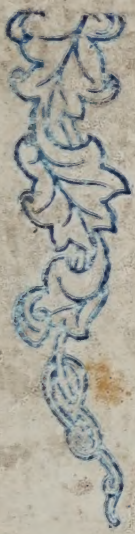
The .....
Monday Club
Cook Book.



To Mamma
from
Lester

MONDAY CLUB

....COOK BOOK....

COMPILED BY

The Ladies of the

Every Monday Club,

FIRST PRESBYTERIAN
CHURCH,

Astoria, Oregon.

December 1899

ASTORIA, OREGON:
ASTORIAN JOB PRINTING CO.
1899.

INTRODUCTION.

We may live without poetry, music and art;
We may live without consience, and live without heart;
We may live without friends; we may live without books,
But civilized man cannot live without cooks.
He may live without books,—what is knowledge but grieving?
He may live without hope,—what is hope but deceiving?
He may live without love,—what is passion but pining?
But where is the man that can live without dining?

How to Cook Husbands.

Many Husbands are utterly spoiled by mismanagement in cooking and so are not tender and good. Some women go about it, as if their husbands were bladders, and blow them up; others keep them constantly in hot water; others let them freeze by their carelessness and indifference. Some keep them in a stew by irritating ways and words.

Husbands are most delicious when served nicely, but if not you cannot expect them to be palatable.

In selecting your husband, you should not be guided by the silvery tints as in buying mackerel, nor by the golden tints, as if you wanted salmon. Be sure to select him yourself. Tastes differ. Do not go to Market for him, the best are brought to the door. It is far better to have none unless you will learn to cook him with much patience. See that the linen in which you wrap him is nicely washed and mended with the required number of buttons and strings nicely sewed on. Tie him to the kettle by a strong silken cord called Comfort, as the one called Duty is apt to fly out of the kettle and be burned and crusty on the edges, since like crabs, you must cook him alive. Make a clear, steady

fire out of love, neatness and cheerfulness; set him as near this as seems to agree with him. If he sputter and fizz, do not be anxious about him; some husbands do this until quite done. Add a little sugar in the form of what confectioners call kisses, but no vinegar or pepper to be used. Do not stick any sharp instrument into him to see if he is tender; stir him gently, watch the while, and you cannot fail to know when he is done. If this is not a success sprinkle over him a little Charity and it will bring about the beautiful effect wanted. He will keep a long time unless you grow careless and put him in a cool place.

SOUP

"O give me a plate of steaming soup
A biscuit and an egg."

The basis of all good soups is the stock or broth made by boiling the cracked joints of beef, veal, mutton, etc., in something less than a quart of water to a pound of meat. Long and slow boiling is necessary to extract the strength from the meat.

Cream of Asparagus Soup.

One bunch of asparagus cut in inch pieces, three cups of water. Boil until tender, then strain through colander add three cups of boiling milk, pepper, salt and one tablespoonful of butter and one of flour creamed together.

Mrs. N. T.

Bean Soup.

One-half pint beans, one-fourth pint rice soaked over night, drain off water in morning, put in kettle with small piece of salt pork, a small onion, cook until very soft, remove the pork and put beans and rice through colander, add butter size of egg, salt and pepper to taste and thin with milk Boil up and serve.

Sweet Potato Soup.

Clean and scrape three sweet potatoes about an inch and a half in diameter and ten in length, cut in dice and boil until tender in salt water, drain, and turn over them one

can tomatoes, chopping tomatoes finely, and one quart sweet milk, add butter size of an egg, salt and pepper to taste and boil up. Serve with small squares of stale bread or light brown toast.

Mrs. D. M. S.

Bouillon.

Boil two pounds of beef in one quart of water one hour, season with salt pepper and onions, also a little parsley or dried herbs; boil ten minutes longer and strain. Serve with bread croutons.

Tomato Soup.

One small onion cooked in a good size piece of butter, one can of tomatoes, one pint of boiling water, one tablespoonful of sugar, a little salt, one tablespoonful of corn starch, a wee bit of cloves, very little red pepper, a little Wostershire sauce. Strain before serving.

Mrs. G. H. G.

Tomato Bisque.

Strain one can of tomatoes, put in a saucepan and when boiling add about one-fourth teaspoonful of soda then add one quart of boiling milk, piece of butter the size of an egg. Season with pepper and salt and thicken with about one teaspoonful of flour.

Cream of Potato Soup.

Pare one large potato or several smaller ones, cover with about a pint of boiling water (some drain off the water after

Oyster Soup.

Take one quart of milk and add enough of the liquor from the oysters and water, to make one pint. Let this come to a boil. Put one quart of oysters in a sauce pan, season well with butter, salt and pepper, heat through, and then pour the boiling milk over the oysters. Serve.

Wine Soup.

To one pint claret or white wine (claret preferred) add one quart cold water. Bring to a boil and add two tablespoonfuls sago, boil until sago is well done then sweeten to taste, serve. This soup is delicious and can be made in from twenty to thirty minutes.

Mrs. H. W. C.

Cream of Celery Soup.

Cut bunch of celery into small pieces, put on to boil with about three cups water. When tender rub through colander. Add a pint of boiling milk, one tablespoon butter and one of flour. Cream together. Pour into the tureen over pieces of toasted bread.

Barley Flour Soup.

One tablespoon butter melted in pan, one and one-half tablespoons barley flour; mix well, but do not let it brown; then add the stock until a little thinner than cream. Set on back of stove and let it simmer for about an hour; just before serving add a cup of cream.

FISH

Baked Halibut.

Place five pounds of halibut in a baking pan, chop six onions fine put on top the fish, one can tomatoes turned over this. Sprinkle some flour salt, pepper and paprika, small bits of butter, add a little water, baste very often until the fish is done.

Mrs. C. P.

Sweet and Sour Fish.

Take two lemons, remove the yellow and white, also seeds, then slice them, add one cup of vinegar,, all kinds of spices and (laurel leaves) one-half cup raisins, one onion sliced. Boil in this mixture until done, then remove fish, strain liquid, and add one half cup sugar, and the yolks of six eggs to thicken, pour over fish. Serve hot or cold.

Baked Fish.

Make dressing of stale bread, thoroughly soaked and drained and seasoned with salt, pepper and nutmeg. Fill fish with dressing and sew up. Put butter into a dripping pan and put in fish, adding little hot water. Baste frequently, bake in moderate oven.

Boiled Fish.

Take three lbs. fresh fish, tie in cloth and put in kettle of boiling salted water. Add few whole cloves, bay leaves,

couple of chili peppers, few slices of lemon and one tablespoon of Worcestershire sauce. Cook at least two hours. Serve with cream sauce.

Fried Fish.

All small fish, like brook trout, smelts, perch etc., are best fried. They should be cleaned, washed and drained, then well salted, and rolled in flour and Indian meal (half of each) which has been thoroughly mixed and salted. Cut salt pork into dice, put in pan and when brown, put the fish in and fry brown on both sides.

Clam Pie.

One can minced clams or one dozen fresh clams, three good sized potatoes, slice potatoes and put alternate layers of potatoes and clams in baking dish. Season each layer of potatoes with salt, pepper and small pieces of butter. Add to clam juice, a little hot water, and Worcestershire sauce and pour over. Bake about 45 minutes,

Mrs. A. S. T.

Baked Razor Clams.

Have clams thoroughly washed and cut open. Beat two eggs, dip clams in eggs and then roll in cracker crumbs. Lay in baking pan with plenty of lard and butter, put in hot oven and bake quickly for about 15 minutes, season with pepper and salt and serve immediately. To be tender, clams must be cooked with quick fire. To clean clams, cut from the shells with a knife and then cut off neck and open, wash clean. Never scald clams to remove shells for it makes them tough.

Mrs. C. W. F.

Deviled Crab.

Pick the meat of the crab apart with a fork, until the meat is finely shreaded. Roll some bread crumbs until well powdered. To two cups of crab add one cup of rolled crumbs, add one-fourth of finely chopped onion to every crab and a tablespoonful of melted butter. Season highly with cayenne pepper, a teaspoonful of Worcestershire sauce and add enough milk to have the whole mixture well moistened. Mix throughly and put in a baking pan, or clam shells, cleaned; sprinkle over the top some rolled crumbs and bake 20 minutes in a hot oven.

Mrs. W. E. W.

Fish Chowder.

Clean and cut in pieces about three pounds of fresh rock cod; place in bottom of kettle a cup full of salt pork cut in dice and fry brown; then add a layer of sliced onions, a layer of fish, then a layer of sliced potatoes, salt and pepper each layer, add two cups milk; repeat each layer until the fish is all used. Cook slowly for an hour.

Mrs. R. E. H.

Creamed Cod Fish.

Shred the cod fish and put to cook in cold water, when it comes to a boil, pour off and add fresh water; boil about twenty minutes pour off again and cover with milk boil 10 or 15 minutes longer, add a good sized piece of butter and thicken with flour mixed smooth with a little milk. Before sending to the table place sliced hard boiled eggs on top. Have ready a dish of raw onions cut in squares and fried until brown. Serve with cod fish and boiled potatoes.

Mrs. H. A. P.

Fish Balls.

One cup raw fish, one pint potatoes, one table spoon butter, one egg well beaten one-half salt spoon pepper and more salt if necessary. Rub the potatoes and fish in a stew pan cover with boiling water. Boil twenty-five minutes, drain off water, mash and beat until light. When cool add eggs, shape into balls to fry.

Mrs. G. W. S.

Oyster Poulette.

Very fine.

One teaspoonful butter rubbed to a smooth paste with a little flour; a little milk and the rest cream. Stock may be used instead of the cream. A little salt and cayenne pepper, flavor with a little white wine, sufficient to give a flavor; boil together and add oysters and let come to a boil. For a quart of oysters use about a pint of cream.

Cream Crab.

Two crabs, half pint of cream, one teaspoonful dry mustard (even), heaping tablespoonful of butter, red pepper and salt to taste; mix well and let come to a boil, stir in yolks of two eggs; put into shells and sprinkle with bread or cracker crumbs, bits of butter and finely chopped parsley. Brown in hot oven.

Mrs. R. H. S.

Fish Sauce.

Very fine.

Three whole eggs, juice of one lemon, one teaspoonful

English mustard, two tablespoonfuls vinegar. Boil all together in double boiler until thick; when cold thin with cream, stir in chopped pickles, one hard boiled egg, a few capers, and some olives chopped.

Oyster Pie.

Put juice from pint of oysters into a sauce pan, add one potato cut into small pieces, one small onion, piece of butter and salt and pepper to taste: when done add oysters and thicken with flour, line a pan with pie crust, put a layer of oysters then a layer of potatoes and onions. Bake in a quick oven about 15 minutes.

Mrs. M. E. L.
S. F., Cal.

Grab Poulette.

Shred crabs not to fine, make sauce of milk and butter, stir in the yolk of three eggs, season with salt and pepper. Take mashed potatoes seasoned with salt, pepper, milk and butter, put the crab in a baking dish with potatoes around, put flakes of butter and cracker crumbs on top. Bake until light brown.

Mrs. I. B.

Graw Fish.

Will cook 100.

One gallon of water, one onion, one carrot, some parsley, one bottle of white wine or champagne or a tumbler of vinegar if you cannot obtain the wine or champagne. When the whole has come to a boil, put in the crawfish after you

have washed them well with two good handsful of salt and about a teaspoonful of pepper. Allow the whole to boil twenty minutes.

Mrs. A. G.

Christmas Codfish Balls.

Equal parts codfish and mashed potatoes, thoroughly mixed with cooked red beets chopped fine. Mold into balls, brown in the fat of salt pork and garnish with the crisp bits of fried pork.

Mrs. F.
Wash. D. C.

Egg Sauce for Fish.

Yolks of two hard boiled egg, mash them with a teaspoonful of mustard, a little pepper and salt, three tablespoonfuls of vinegar and three of salad oil. A little catsup improves it for some.

Mrs. W. G. H.

Salmon Croquettes.

One can salmon, remove bones and skin, three boiled potatoes mashed, two eggs, salt to taste. Mix thoroughly and mold, roll in egg and cracker crumbs and fry in hot lard.

Mrs. N. T.

Frogs Fried.

Skin and cook five minutes in salted water the hind legs only. Then throw into cold water, drain and fry in hot lard or butter, serve with parsley.

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Little Pigs in Blankets.

Take as many large oysters as desired, wash and dry thoroughly with a clean towel. Have some fat bacon cut in very thin slices, cover each oyster with a piece of bacon and pin with modern tooth picks. Roast them until the bacon is crisp and brown. Do not remove the tooth picks. Serve hot.

Mrs. N. T.

Finnan Haddock.

Remove the skin from the Finnan Haddie by heating lightly. Put the fish into plenty of cold water and bring it slowly to a boil. Prepare a sauce with milk, butter and flour. When the fish has reached the boiling point, add it to the sauce, cook for a few minutes and it is ready to serve.

GAME AND POULTRY

Smothered Duck.

Clean and singe ducks, put an onion inside of each one and leave in a cool place for 24 hours, then cut in pieces and put into a cool pan of water with one-half cup salt and about one-third cup of vinegar, let stand a few hours, wash in fresh water and dry thoroughly with a clean cloth, rub each piece well with flour, seasoned with pepper and salt. Put cubes of salt pork into iron pot and when very hot put in the duck and brown well, then add one tablespoonful vinegar and one pint of boiling water; let simmer about one hour.

Mrs. N. T.

Roast Rabbit.

First make a stuffing of a pound of veal and a quarter of a pound of pork, simmered two hours in water to cover, four crackers rolled fine, a tablespoonful of salt, a scant teaspoonful of pepper, a teaspoonful of summer savery, a large tablespoonful of butter and one and a quarter cupfuls of the broth in which the veal and pork were cooked; chop the meat fine, add the other ingredients and put on the fire to heat. Cut off the rabbit's head open the vent and draw, wash clean and season with salt and pepper. Stuff while the dressing is hot and sew up the opening; put the rabbit on its knees and skewer in that position, rub thick with butter, dredge with flour and put in the baking pan, the bottom of which should be covered with hot water; bake half an hour in quick oven, basting frequently. Serve with a border of mashed potatoes and pour the gravy over the rabbit.

Small Birds Roasted.

Clean by washing quickly in one water after they have been drawn, season with salt and pepper, cut slices of salt pork very thin and with small skewers fasten a slice around each bird, run a skewer through the necks of six or eight and rest it on a shallow baking pan. When all the birds are arranged put into a hot oven for twelve minutes or before a hot fire for a quarter of an hour.

Roast Turkey.

Break pieces of cold, light bread in a pan, and pour over it water enough to make it like dough, put in salt, pepper and butter, say in the following porportions, to be regulated according to the quantity of dressing, one teaspoonful of salt to one-half a teaspoonful of pepper, and one tablespoonful of butter. A little chopped celery and a small onion improves the dressing; beat two eggs very lightly and add to dressing, place the turkey, throughly singed and washed, on a tray and rub it inside and outside with salt and pepper; fill the craw first with the dressing, and take a stitch to secure it. It is better at this point to pull the neck skin over the end of the neck and tie it securely by wrapping the string around. Fill the turkey with the dressing and sew up carefully. Place in the oven and cook slowly, basting it with the juice that drips from it. When it begins to brown cook fast and turn over: when done take the turkey out of dripper and for a gravy stir into the drippings from the turkey, flour enough to thicken, and water, if necessary, with salt and pepper. Remove the string from the turkey before carrying to the table. Serve the gravy in a separate dish.

Dressing for Turkey.

Use stale bread cut in small pieces, or cracker crumbs. The quantity must be in accordance with the size of the tur-

key. Season with salt, pepper; sage, summer savory and thyme to suit the taste. For a twelve pound turkey I use about fifty oysters, and the liquor and milk enough to make the dressing moist. Last, stir in two well beaten eggs.

Chicken With Mushrooms.

Cut the chicken in medium sized pieces roll in flour and fry to a nice brown in butter. Place in a kettle and put in a can of mushrooms, cook 20 minutes more, season well with pepper and salt, a few minutes before serving add a tablespoonful of Sherry or White Wine. Serve on platter with the mushrooms around the chicken.

Mrs. H. F. P.

Chicken Croquettes.

Chop cold meat of chicken and measure, allow one-half pint milk to a pint of chickens, a tablespoonful of butter, two large tablespoonfuls of flour, one teaspoonful of chopped parsley, salt and cayenne to taste. Rub butter and flour to a paste, stir in the boiling milk, and stir until thick; to this add the meat and seasoning, mix thoroughly. When cool mold into cone shaped croquettes, dip these into egg and bread crumbs, fry in boiling lard. When brown place on brown paper to absorb grease. Serve.

Mrs. M. M. S.

Bread Sauce for Game or Meats.

Two cups milk, one-half onion, one cup dry bread crumbs, two tablespoonfuls butter, one-third teaspoonful pepper, one teaspoonful salt. Dry bread in warm oven, and roll into coarse crumbs, sift and put one-third into the milk to

boil, add chopped onion, boil 10 or 15 minutes, add one teaspoonful butter and the seasoning. Skim out the onion, fry the remaining crumbs in butter, stew on a hot fire two minutes. Cover the game or meat with the this and serve.

Mrs. R. P.
Alhambra, Cal.

Chicken a la Doughnut.

Parboil the chicken and then drop them in hot lard and fry a few minutes.

Virginia Fried Chicken.

Dice and fry one-half pound of salt pork until well rendered. Cut up a young chicken, soak for one-half an hour in salt and water, wipe dry, season with pepper, roll in flour and fry in hot fat until each piece is of a rich brown color. Take up and set aside in a warming oven. Pour into the gravy one cup of milk (one-half cup cream better), thicken with a spoonful of flour, and add a spoonful of butter and chopped parsley; boil up and pour over the hot chicken.

Chicken Fricassee.

Joint the chicken and cut in quite small pieces, put it in a kettle, and nearly cover with water, season with salt to taste, stew until the chicken is tender, have a hot spider well buttered, take the pieces of chicken and roll in flour, fry until brown; then place on a warm serving dish and pour the liquor which is nearly boiled down into the spider, thicken with flour, and pour over the chicken just before sending to the table.

VEGETABLES

Potatoes, boiled	30 minutes.
Potatoes, baked	45 "
Sweet Potatoes, boiled	45 "
Sweet Potatoes, baked	One hour
Squash, boiled	25 minutes
Squash, baked	45 "
Green Peas, boiled	50 to 40 "
Shell Beans, boiled	One-half to one hour
String Beans, boiled	About " "
Green Corn, boiled	Twenty minutes to " "
Asparagus	15 to 30 minutes
Spinach	One-half to one hour
Tomatoes, fresh	" " " " "
Tomatoes, canned	30 minutes
Cabbage	Two hours
Cauliflower	30 to 45 minutes
Onions	" " " "
Beets	One to three hours
Turnips	30 to 45 minutes
Parsnips and Carrots	" " " "

Mashed Potatoes.

Old potatoes are best mashed, pare and let them lie in cold water from half to three quarters of an hour, boil in hot water with a pinch of salt; drain thoroughly when done, sprinkle with salt, and mash them in the kettle, work in tablespoonful of butter, and enough milk to make the paste about the consistency of soft dough, and when smooth, dish:

form into a mound with a wooden spoon, add bits of butter and serve.

Mrs. M. H.

Creamed Potatoes.

Pare and cut in small pieces, put in hot water with a pinch of salt, and when done drain, pour in enough rich milk to cover potatoes, when boiling add lump of butter the size of an egg, a pinch of salt, and some pepper, thicken slightly with flour, boil up well and turn into a covered dish. Cold boiled potatoes may be served in the same manner and are excellent.

Mrs. G. Mc V.

Saratoga Chips.

Cut raw potatoes in thin slices, lay them in cold water over night, a bit of alum will make them more crisp, next morning rinse in cold water and dry with a towel; drop a few slices at a time in hot lard and brown quickly. Skim out and lay them on brown paper in the oven until dry.

M. C. B.

Scalloped Potatoes.

Slice raw potatoes thin, place a layer in a buttered pan, then sprinkle with salt, pepper and a few small pieces of butter, continue in this manner until you have the amount desired, then pour milk into pan until the potatoes are almost covered with it. Bake in a moderate oven until a nice brown.

Roast Sweet Potatoes.

Pare sweet potatoes of uniform size. Bake in pan with roast meat.

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Potato Dumplings.

Take a cupful boiled potatoes mashed fine, half cup milk or sufficient to make moist then add flour enough to roll out in small squares or diamonds about one-fourth inch thick, boil twenty minutes. Good for chicken or any kind of stew.

Mrs. K. H.

Potato Dumplings.

Steam and mash the potatoes and to two soup plates of potatoes, one of bread crumbs, mix well and add three well beaten eggs, salt to taste and add as much flour as can possibly be worked in, then roll into balls about the size of a large egg, drop in boiling salt water and boil about 15 minutes, break open and serve immediately with rich gravy from either meat or fowl.

Mrs. F. E. P.

Scalloped Tomatoes.

Take six ripe tomatoes, skin and slice. Place in layers in a baking pan, season well with pepper and salt, sprinkle with bread crumbs and dot over with butter, add layers until tomatoes are all used, lastly sprinkle over the top with bread crumbs and butter. Bake one hour.

Mrs. W. O. W.
Portland.

Stuffed Baked Tomatoes.

Choose large smooth tomatoes, cut a thin slice from the blossom end of each, and lay aside for further use. Scoop out the inside and chop fine with a little grated bread, some

green corn, salt, pepper, a teaspoonful of white sugar and a tablespoonful of butter, mix well and stuff the hollowed tomatoes, fit the tops on neatly, place in circular rows in a deep dish and bake three quarters of an hour to a light brown, fill the interstices with the force meat if any be left before baking. Do not peel the tomatoes.

Mrs. A. K.

Stuffed Tomatoes.

Hollow out tomatoes, strain them, brown onions in fat or butter, add tomato juice, grated bread, chopped smoked tongue and take off stove, add chopped parsley, two raw eggs, pepper and salt to taste, cracker dust and bread crumbs, put into tomatoes, put on tomato tops and bake until brown.

Mrs. D. M. B.
Portland.

Green Kale.

Strip kale from stalks and wash well in cold water. Put on to boil with a piece of bacon or a ham bone, cook about two hours then add one-half cup barley, season well with salt and pepper and cook two hours longer.

Mrs. M. E. L.
S. F. Cal.

Corn Chowder.

One can of corn, or better fresh corn, three medium size potatoes or about one pint after being sliced thin, nearly one pint of milk; arrange the corn and sliced potatoes in alternate layers with salt and butter (generous) to taste in a

stew pan; pour over the milk and cook till the potatoes are done but not broken up, just before taking up break in two or three crackers. If wanted extra nice pour in a tea cup of cream just before taking from the stove.

Mrs. C. A. G.

Corn Fritters.

One can corn, beat four eggs, mix them with four table spoonfuls of flour and thin with milk, season with salt and pepper, stir the corn in and drop one large spoonful at a time in hot lard and fry them light brown. Try and see if it is not like oysters.

Mrs. D. M. S.

Corn Pudding.

One quart of milk, five eggs, two tablespoonfuls butter, one tablespoonful white sugar, one dozen ears of corn; grate corn from cob, beat whites and yolks separately, put corn and yolks together, stir hard, add butter, then milk gradually, beating all the time, next sugar, a little salt, lastly, whites of eggs. Bake slowly at first covering the dish for one hour, remove cover and brown. Can be made from canned corn. A fine accompaniment with meats.

Scalloped Onions.

Boil, till tender, six large onions; take them up, drain and seperate them; put a layer of bread crumbs in a pudding dish, then a layer of onions alternately, until the dish is full, season with pepper and salt, and a little butter, moisten with milk, and brown one-half hour in the oven.

Tomatoes Fried.

Do not pare them, cut in slices; dip in sifted crackers. Fry in butter.

Spinach.

Boil spinach about one-half hour drain, and get off all the water, chop it fine. Brown a chopped onion in pan with a tablespoonful of butter, add spinach, half a cup of milk, teaspoonful flour, salt and pepper and cook about ten minutes. Garnish with slices of hard boiled eggs.

Spanish Beans.

Three cups of beans soaked over night, cook until nearly done then add, one-half cup salt pork, one onion, one pepper and a little garlic chopped fine and browned in frying pan.

Baked Cabbage.

Boil tender one-half head cabbage, drain, chop fine and season with salt, pepper and tablespoonful of butter. Beat well two eggs, mix into cabbage and bake twenty minutes.

Mrs. N. T.

Cabbage.

Chop cabbage very fine, put into a granite pan, pour enough vinegar over it to cover the bottom of the pan, on the top, place about a tablespoon of butter and some salt and pepper; cover and cook until very tender, watch closely and

if the vinegar boils away add a small amount of vinegar or water, according to taste.

Mrs. C. H. T.

Macaroni and Eggs.

Boil six eggs very hard, remove shell and slice thin; have ready a pint of boiled macaroni and place a layer in a deep pan, season with salt, pepper and mustard, add a layer of sliced eggs, more macaroni, seasoning and eggs, when all are used, strew with cracker crumbs, moisten with a cup of milk and bake one-half hour.

Mrs. N. T.

Macaroni and Cheese.

Place macaroni in boiling hot salted water and boil 20 minutes, turn into colander and pour cold water over it. Grate eastern cream cheese, butter a granite pan and place into it a layer of macaroni, then cheese, and on top of this a few small pieces of butter and some pepper and salt, continue in this manner until the pan is full, having the top layer cheese; pour milk down one corner of the pan until it is almost full. Bake in a moderately hot oven until a nice brown.

Mrs. C. A. T.

Macaroni, Italian Style.

Slice very thin one ordinary sized onion and carrot, put in a pot with a tablespoonful of butter and let it fry a little while, then put in the pot two pounds of beef, stir it around until it is nicely browned, then add one quart of to-

matoes, ten bay leaves, three cloves, pepper and salt to taste. Let it stew slowly for two hours or more so that the sauce gets thick, then strain until the sauce is free from meat. Take one pound macaroni and boil for 20 minutes in water salted to taste. Drain off the water and put in a large deep dish. Pore over the sauce and add one-half pound of grated cheese. Mix thoroughly and serve hot.

Mrs. H. F. P.

Carrot Croquettes.

Wash and scrape two carrots, grate them and add one well beaten egg, one cup flour, one teaspoonful of bakng powder and about one-third cup of milk. Season with salt and pepper and fry "spoonfuls" in hot lard.

Mrs. F. B.
S. F. Cal.

Spanish Omelet.

One-half can tomatoes, two or three small onions chopped very fine, and seven small peppers, stew in a pan with a tablespoon of butter, until well dissolved, season with salt, put in six well beaten eggs, cook and serve, when done on one side throw up and catch in pan.

Mrs. E. F.

Doane House Slaw.

Thoroughly heat one quart finely chopped cabbage in enough water to steam, not boil, to this add one heaping tablespoon butter and two of flour, which has been creamed together, stir in carefully and add one-fourth cup vinegar and salt to taste. Stir and cook slowly for 20 minutes.

Mrs. B.

Scalloped Corn.

One can sweet corn, six rolled crackers; first layer of corn, seasoned with salt, pepper and butter, then layer crackers alternately until all are used, adding milk to cover. If you wish scalloped corn for lunch, prepare at least two hours before. Bake half hour and serve at once.

Stewed Celery.

Cut firm white celery into pieces two inches long and cook fifty minutes in boiling water with a little salt. Drain off this water and add milk, a lump of butter and a little flour which has been mixed smooth with a little cold milk. Season with salt and pepper and cook ten minutes longer.

Mrs. J. A. F.

Baked Beans.

One quart beans, soak over night, piece of salt pork, teaspoonful mustard, tablespoonful syrup, put in bean pot and fill up with boiling water. Bake two days.

Mrs. G. R.

Asparagus.

Cut the tender parts of asparagus in pieces about two inches long, boil in salted water until tender, drain and save one cup of the water.

Sauce—cream one tablespoon of flour and one of butter together, add one cup of heated milk and the water saved, boil until the consistency of thick cream, add salt and pepper to taste and a sprinkling of nutmeg. Add the asparagus boil up and serve immediately.

SALADS

"To make them one must have a spark of genius."

Chicken Salad.

The white meat of a cold boiled chicken, three-fourths the same bulk of chopped celery, three hard boiled eggs chopped fine, cut chicken into small bits, mix the salad well with mayonnaise dressing, serve in tomato shells.

Mrs. H. G. S.

Delicious Salad.

When raw tomatoes are difficult to get, or are two expensive, the following recipe, if carefully carried out, simulates the whole tomato so perfectly in appearance, and is so delicious in flavor as to make it the crowning glory of the feast. Take one pint of strained canned tomatoes, one teaspoonful of salt, one-half teaspoon of white pepper, one tablespoonful of good vinegar, one teaspoonful of onion juice, one bay leaf, two sprigs of parsley, one-fourth of a cup of gelatine. Put all the ingredients into a granite dish, let it stand until the gelatine is disolved, then place on stove and bring to a boiling point, remove bay leaf and parsley, and turn into moulds, or half fill tea cups and place in the ice chest until ready for use. Before serving, dip the cup into hot water for a second only. Drop the jelly upon a lettuce leaf, surround this with a cream mayonnaise dressing, to which has been added finely chopped celery.

Mrs P. A. S.

Oyster Salad.

One quart of fresh oysters, scald and strain off liquor, set away to cool, when cold add the chopped whites of four hard boiled eggs, and a small amount of celery also chopped fine, a dash of cayenne pepper, and as much mayonnaise dressing as desired.

Mrs. H. F. P.

Almond-Nut Salad.

Take equal parts of almonds and celery, blanch the almonds and cut in narrow strips, let the celery lie in ice water until ready to serve, then cut in half inch lengths. Make a mayonnaise and add two tablespoons of whipped cream, mix the nuts, celery and dressing and serve in pale green lettuce leaves.

Potato Salad.

Take three cold boiled potatoes, slice very thin, one onion chopped very fine, season with salt, pepper and vinegar to taste, add one-fourth cup of cream, the same of good salad dressing, mix well, garnish dish with cold boiled eggs, sprinkle over top with chopped parsley and serve.

Mrs. D. K. W.

Bean Salad.

Boil either green or wax beans with salt, until tender, pour off the water and add enough vinegar to moisten well, set away until cold, then drain off the vinegar, add one or two thinly sliced cucumbers, and a bit of onion chopped fine, salt and pepper to taste; and enough sour cream to make a nice dressing. Keep in a cool place until ready for use.

Mrs. H. F. P.

Cabbage Salad.

Slice cabbage fine, put into very cold water for two or three hours to make it crisp, make dressing of one teaspoonful of flour mixed with cold water, as for paste, add one teaspoonful salt, one of sugar, butter the size of a walnut, and three tablespoonfuls of vinegar, and one egg, mix well, cook stirring constantly, when cold is ready for use.

Mrs. D. K. W.

Salmon Salad.

The contents of a small can of salmon garnished with lettuce, make a dressing of one small teacupful of vinegar, butter half the size of an egg, one teaspoonful of mustard, a little cayenne pepper and salt, one teaspoon of sugar, one egg; when cold add one-half teacup of cream, pour over the salmon and serve.

Mrs. H. G. V. D.

Herring Salad.

Chop fine two herring, three potatoes, two apples, six beets, six pickles, two onions and one pound boiled veal. Season with salt and pepper, add one-third cup of oil and two-thirds cup of vinegar.

Mrs. F. B.
S. F. Cal.

Corn Salad.

One dozen large ears of corn, one head cabbage, four green peppers, one cup of sugar, vinegar to cover and mustard to taste. Chop the cabbage fine, salt and drain, chop

the peppers, cut off corn, stir mustard in a little vinegar, pour this over the mixture, let all come to a boil, seal and put away in jars.

Mrs. M. L. H.

Fruit Salad.

Six oranges, three bananas sliced, one can of pine-apple cut into small pieces. Draw off the juice, and dissolve over the fire with one half box of gelatine, sweeten to taste and pour over fruit. Any kind of fruit can be substituted for oranges. Blanched nuts with the gelatine and fruit are delicious.

Mrs. H. S.

Sweet Bread Salad.

Thoroughly wash the sweet breads, cover with boiling water, add one-half teaspoonful of salt, a slice of onion, a blade of mace and a small bay leaf, simmer for 20 minutes, drain, cover with ice water, when cold drain and cut into pieces with a silver knife. Marinate with French dressing and allow to stand two hours, mix with an equal quantity of cut blanched celery or diced cucumber and mayonnaise.

Miss L. M. B.
Portland.

Cold Slaw.

Take the yolks of two or three hard boiled eggs, mash very fine. Add them to one half a cup of strong vinegar, a scant teaspoonful of mustard, salt and pepper to taste, and a very little cayenne pepper, add to this a teaspoonnful of flour stirred into a little of the vinegar. When this mixture is

ready, put a piece of butter the size of an egg into a pan on the stove, when melted stir in the mixture, let this boil, and while hot pour it over one-half a solid head of cabbage chopped very fine. Mix thoroughly with the hands, cut the whites af the eggs into rings and garnish the dish.

Mrs. J. B.

Tomato Jelly Salad.

Take a can of tomatoes, strain and season highly, add a dash of cayenne pepper, let it cook until it comes to a boil; soak one-half a cup of gelatine, strain and add to the tomatoes, let it heat through, then put into a mold or cups to cool or harden. Serve on lettuce leaves with mayonnaise dressing.

Mrs. B. S.

Club House Salad.

Take four hard boiled eggs, three handfuls macaroni and one cup celery, boil the macaroni in salt water until thoroughly done, drain and cut in tiny pieces, take out the yolks of the eggs, and cut the whites into small pieces, cut celery into small pieces, chop part of a red pepper, a small sharp pickle and several olives, then add just a suspicion of onion, mix all together with a mayonnaise made of the yolks of three of the eggs. In tomato season, serve a portion on a couple of slices of tomatoes on lettuce leaves for each person. The dressing for salad is made as follows—yolks of three hard boiled eggs, yolk of one raw one, one gill of olive oil, one tablespoon of vinegar, one half teaspoon salt and a dash of cayenne pepper, mash the cooked yolks, and then work them into the raw one using a thin elastic knife; add the salt and

cayenne, mix again, add the oil very slowly stiring rapidly, and steadily all the time, last add the vinegar.

Mrs. C. R. H.

Shrimp Salad with Mustard Sauce.

One can shrimps washed and shredded, celery to suit yourself.

Mustard sauce—Three eggs well beaten, mix into about one-half cup sugar, three teaspoons mustard, ground, one-half teaspoon salt, one fourth teaspoon pepper, one heaping teaspoon butter, one cup vinegar, boil until thick, mix with shrimps and let cool.

Miss N. U.

Tomato and Cucumber Salad.

Peel six medium sized tomatoes and four cucumbers, place on ice or in a cool place; when cold, slice the cucumbers very thin, and cut the tomatoes in slices about half an inch thick, mix carefully with half a cupful of thick mayonnaisse, into which has been lightly beaten the white of an egg. Serve very cold on lettuce leaves.

Mrs. C. R. H.

Orange Salad.

Peel and cut six oranges into slices and remove the seeds. Pour over them a mayonnaise dressing and serve.

String Bean Salad.

String and boil green beans in salted water until tender. Drain and cut in two lengthwise, season with a little salt, pep-

per and mustard, add an onion s in and oil and vine-
gar to taste. A sliced cucumber added if desired.

Mrs. N. T.

Apple Salad.

Select four or five good tart apples, Gravensteins preferred. Peel and chop in a bowl until fine as desired, or slice in long strips, take about one-third as much celery as apple and after it has been cut, not chopped with a knife into small pieces, mix all lightly together, add sufficient mayonnaise dressing to make a good rich salad and serve very cold. The apples will discolor if salad is not used within an hour. A cup of chopped nuts can be added if desired.

Mrs. H. C. T.

Cabbage Salad.

One-half teaspoon mustard, one-half teaspoon salt, one-fourth teaspoon pepper, two teaspoonfuls sugar, one-fourth inch slice butter, rub thoroughly together, 12 tablespoonfuls of vinegar, three well beaten eggs, let boil until it becomes like thick cream, then pour two-thirds over shedded cabbage, mix thoroughly and pour remainder on top and cover. Eaten when cold.

Mrs. W. N. S.

Simple Salad Dressing.

One teaspoonful salt, one teaspoon of prepared mustard, three teaspoons of sugar, mix with it one tablespoon of butter or oil, add one well beaten egg and seven tablespoonfuls vinegar; heat but do not boil, stirring until of the consistency of cream.

Mrs. A. L. F.

Salad Dressing.

Beat thoroughly the yolks of two eggs, then add drop by drop some of the very best olive oil until some what thicker than cream, one-fourth teaspoonful salt, same of sugar, a dash of cayenne pepper and juice of one lemon. This dressing is delicious with raw tomatoes.

Mrs. D. K. W.

Salad Dressing.

Three eggs, white of one, one tablespoon each of sugar, mustard and salt, one-half cup of vinegar, boil; when cold beat in one-half pint of oil juice of two lemons and white of eggs.

Mrs. R. F. P.

Salad Dressing.

Three teaspoons of mustard, seven teaspoons of sugar, three teaspoonfuls of salt, seven tablespoons of olive oil, or melted butter, one pint milk, one pint vinegar, six eggs; separate the yolks from whites, beat yolkes, mix sugar, salt and mustard together, add that to beaten yolks, then add oil or butter slowly, then milk and vinegar, cook this to the consistency of soft custard, beat whites to a stiff froth and add while the mixture is hot. Bottle when cold.

Mrs. D. S.
Pipestone, Minn.

Chicken Salad Dressing.

Mix with well beaten yolks of three eggs, one tablespoon (level) of mustard, three tablespoonfuls of cream, teaspoon

salt, teaspoon sugar, a little pepper, half cup vinegar, half cup oil; beat all together, set on back of stove, stir until thick, then add well beaten whites of three eggs stirring well.

Mrs J. T. R.

MEATS

"What say you to a piece of beef and mustard."

(Shakespeare.)

The secret of cooking meats is to retain the juices. Sirloin and tenderloin cuts of beef are the choicest for roasting, but rib roasts are often used. Select the sixth, seventh or eighth ribs Place in a hot oven in order to cook the outside quickly and so retain the juice. In roasting allow one quarter of an hour to a pound of beef. The best cuts of beef for broiling are the porterhouse and tenderloin steaks. Mutton chops and veal chops are also broiled; have the broiler very hot, so that the meat will sear quickly and retain the juices, turn constantly, broil beef ten or twelve minutes. Mutton and veal should broil longer until thoroughly done. The best cuts of beef for boiling are rump pieces and the briskit. Legs of mutton and lamb are boiled, plunge into hot water, in order to harden the albumen outside and retain the juices. In boiling, roasting or broiling never apply salt at first, as salt draws out the juices and seems to toughen the meat. Wait until partially cooked before adding salt.

To Boil a Ham.

An old or very salt ham should be soaked in water over night, or even longer, before cooking. Thoroughly scrape and trim the ham after soaking, and place in a large pot with plenty of cold water. Place over a slow fire until it comes to a boil, which should not be less than an hour, when it boils quicken the fire and skim the pot, then let it simmer or boil

slowly for hours. A ham weighing fifteen pounds should boil five hours, when done take off the skin, which may be used to cover the ham with when cold, Rub the ham with egg, sprinkle with bread or cracker crumbs and place in oven to brown. If the ham is to be used for slicing, it is better to set the pot off, and let the ham remain in the liquor in which it was cooked until thoroughly cooled.

Baked Ham.

Procure a good ham, cover it an inch deep with a stiff batter, put in baking pan with a cupful of water; when the batter cracks, fill in the cracks with soft batter from bottom of pan. After baking in moderate oven one half hour for each pound plunge into cold water, then remove crust and skin. Mix four teaspoonfuls of sugar, one of flour, two of vinegar, pinch of pepper, rub this well into the fat, stick with cloves, return to oven until delicately browned.

Delineator.

Beef a la Mode.

Take some ham fat or bacon and the fat from beef, cut in dice and fry these in the stew kettle. Put in rump of beef and brown thoroughly on all sides, season well with pepper and salt, add a sliced onion and one bay leaf also three or four cloves, then cover and let simmer for two hours, then prepare and put in six or eight small carrots halved and a little more water to keep from burning, boil again for one-half hour, then add one-half glass vinegar, let boil for one hour. Just before serving remove roast, thicken gravy with a little flour. Serve gravy and carrots together in vegetable dish.

Mrs. H. W. C.

Beef Steak a la Common Sense.

Have the fire bright and clear but not fierce, have the broiler hot and rub it lightly with a little fat to prevent the steak from sticking, broil the steak quickly, so that each side will be thoroughly charred and then raise the broiler so as to be a little further from the fire for the slower heating through. When done to taste, put on a heated platter, melt a piece of butter, add a tablespoonful of lemon juice and pour it over the steak. Serve.

Hungarian Stew.

Two pounds beef from shank cut in dice, season well with flour, pepper and salt, add a small onion chopped fine, and fry all until well browned, then add one tablespoonful paprika and one cup of water. Cook until tender.

Mrs. F. B.
S. F. Cal.

Sheep Tongue and Caper Sauce.

Eight or ten sheep tongues for family of two or three, pour on cold water, add a pinch of soda, bay leaves, whole cloves and pepper, salt to taste, boil one and a half hours, remove and save part of the water, skin them, cut in half and keep hot until ready for table.

Caper Sauce—One small tablespoon of butter, melt and when browned slightly add one tablespoon of flour, stir until smooth and add equal parts of rich stock and the water saved, boil until the consistency of cream, add a little vinegar and two slices lemons and boil, and one small onion cut fine, add a pinch of salt and one clove, strain and add a tablespoonful of capers and put in tongues, boil up and serve.

Mrs. W. C. L.

Fillet of Beef.

Trim beef and put sifted flour, salt and pepper over it and rub in, put in small baking pan, in the bottom of which are some chopped pieces of pork and beef suet, add one-half pint of hot beef stock. Baste often and cook a full one-half hour in a hot oven.

Mushroom sauce—Ladle full of stock, add part of juice from can of mushrooms, thicken with teaspoon of flour and butter mixed, add butter and salt to taste, a few drops of lemon juice, add mushrooms, simmer a few minutes and pour over beef. C. B. P. C. BOOK.

Beef Pudding.

Make a good baking powder crust, roll it out quite thick and lay it in a deep pan. Cut a piece of nice beef in fine chunks, put it in a pan, season well with salt and pepper, put about one tablespoonful of flour over it, add one-half cup of water, then cover with crust. Set the pan in a kettle halfful of boiling water, cover it up good and let it steam for three hours, after this, set it in the oven for about 20 minutes to make the crust brown. Mrs. S. E. U.

Baked Hamburg Steak.

One pound Hamburg steak raw, beat with it two eggs, season with salt, pepper, cayenne, put it in a baking dish and cover with one quart tomatoes. Bake thirty minutes.

Mrs. S. L. T.

Kidney Saute.

Put the beef kidney into small pieces, fry in butter, when almost cooked put in a tablespoonful of flour and stir about

two minutes, same amount of water and a can of mushrooms. Cook from five to seven minutes.

Mrs. A. G.

Emperor's Roast.

Two pounds beef, two pounds veal, one pound pork, chop fine while raw, one cup grated bread crumbs, one grated onion, pepper, salt and nutmeg to season, two eggs and small piece of butter; make into loaf, scatter bits of butter over top, then put in buttered pan and when brown, baste with cream or milk. This makes the gravy. Serve hot or cold.

Mrs. F. E. P.

German Stew.

Put one tablespoon dripping and one tablespoon flour in a spider. When drawn add hot water and vinegar to suit the taste until it is about the consistency of cream ; add salt and pepper and a bay leaf. Cut any kind of cold meat in dices, add to the gravy and boil about 15 minutes ; then add one large German pickle sliced thin, let cook about 15 minutes longer. If the gravy gets too thick add a little more water and vinegar.

Mrs. F. E. P.

German Sour Roast.

Six to eight pounds roast ; salt and pepper well and rub thoroughly. Take strips of bacon or fat ham, make holes with steel in roast, put in eight or ten strips of the fat. Take six medium sized onions cut in slices, add a pinch each of allspice, cloves, cinnamon, juniperberry, celery and caraway-seed, and eight laurel leaves. Mix this together and divide into two parts. Take half and put into earthen bowl ; put in

roast, and add the remainder of mixture to top. Add water and vinegar enough to cover, using vinegar enough to give a sour taste. Then cover bowl tightly, leaving for two days, then turn every day until the fifth day. Roast in this liquid; baste. Mrs. L. H.

Liver Fried a la Cutlet.

One egg to one pound of liver; have the liver cut thin, scald, wipe dry with a towel, beat up the egg, dip the liver in the egg, then in cracker crumbs, fry brown.

Chicken Steak.

Trim, cut in small pieces, pound, and flour an ordinary round steak; fry well done to a rich brown, then pour on enough hot water to cover. Cover the fryingpan and stew until water is gone, repeat the water three or four times, and at the end of an hour add a tablespoon flour mixed with water for gravy. Season steak with salt and pepper before cooking. Steak when well cooked in this way has the tenderness and flavor of chicken. Mrs. B.

Hamburg Steak.

Season the chopped meat with salt and pepper and a little onion if liked, form into balls, dip in egg and cracker crumbs and fry in lard or drippings. Serve with fried onions. Hamburg steak is nice simply broiled. Place on hot, buttered platter; season with salt and pepper.

Mushroom Gravy.

One can mushrooms; pour liquid into saucepan, add one-

half cup milk, pepper and salt and thicken with butter and flour, fry mushrooms in butter until brown and add to gravy. Serve hot with steak, etc. Mrs. O. H.

Veal Loaf.

Three pounds veal and one-fourth pound of salt pork chopped fine, one tablespoon salt and one-half tablespoon pepper, one tablespoon powdered sage, one cup of powdered crackers, two eggs, moisten with a little milk and bake two hours in a slow oven. Mrs. E. Y. G.
Ottawa, Ill.

Bewitched Beef.

Take two pounds raw steak chopped fine and add four eggs well beaten, nine crackers rolled fine (or half bread), season well with salt and pepper, make it into loaves, place in pan with thin slices of pork around the loaves and bake one hour. Mrs. E. Y. G.
Ottawa, Ill.

Pressed Veal.

Three pounds veal, one pound salt or fresh pork, one bay leaf, boil together in small quantity of water until tender, remove meat and chop fine, add two slices of stale bread to liquor, when well moistened add to chopped meat, season with salt and pepper, and one tablespoon worcestershire, add the liquid to moisten, put in granite bowl and press. To be served cold. Mrs. D. M. S.

Sweetbreads.

Carefully pull off all the tough and fibrous skin, place them in a dish of cold water for ten minutes or more and

then they are ready to be boiled; boil 20 minutes and then drop them in cold water to blanch them, after which they may be prepared in any way you wish to serve them.

Creamed Sweetbreads.

Cut in dice after being blanched and heat in a cream sauce, put on buttered toast, or fill in patties.

Baked Sweetbreads.

After being blanched, spread with butter, pepper, salt and flour, bake twenty minutes in a quick oven, serve with green peas, well drained, seasoned with butter and salt, and heaped in centre of dish, or for a border.

Brain Rissoles.

One ox or calf's brains, one dessert spoonful of parsley, one salt spoonful of herbs, one egg, breadcrumbs, take off the skin, blanch the brains by putting them with a pint of cold water with half a teaspoonful of salt and one teaspoon of vinegar, boil them five minutes, throw them into cold water, cut into slices, mix the herbs, parsley, pepper, salt and a little nutmeg with the bread or cracker crumbs, dip the slices in the beaten egg, and cover with crumbs and fry in oil or boiling lard a pale brown.

Liver Rissoles.

One calf's liver, quarter of a pound of suet, one small onion, chop the liver and suet fine, boil and chop the onion, mix together, season with pepper and salt, moisten with one

egg and form into balls, roll in egg and cracker crumbs and fry in plenty of boiling fat.

Croquettes.

Half pound cold chicken or cold meat, a little cold ham, (boiled or fried) mince the meat and ham, add a dessert spoonful of chopped parsley, a squeeze of lemon, a little nutmeg, pepper and salt, two eggs and a teaspoonful of flour, melt a lump of butter in a stew pan, and stir all together until warmed through, when cold, form into balls or rolls, dip in egg and cracker crumbs and fry in boiling lard or oil.

Curried Meat.

One pound meat, cooked or raw, two onions, one lemon, one teacupful of tomato, one tablespoonful of curry powder, one teaspoonful of sugar, half pint stock, or water, one tablespoonful of flour, slice and fry the onion, cut the meat into small pieces and fry brown, put in the flour and curry powder, when smoothly blended add the stock then the onion and tomato, the seasoning and last the meat; let simmer very gently for an hour, or if the meat is tender, having been previously cooked, half hour will be sufficient.

Mint Sauce.

One half cup fine chopped mint, two-thirds cup vinegar, four tablespoons best brown sugar, stirred up well.

Mrs. E. C. H.

BREAD

"Here is bread, which strengthens man's heart, and therefore is called the staff of life."—Mathew Henry.

Baking Bread.

Four requisites for good bread are good flour, good yeast, well heated, oven and experience. Better the flour, better should be the bread, flour should always be kept dry, the least dampness will affect it; bread made with milk will be whiter and better than where water is used; milk should be boiled and not allowed to be below lukewarm temperature when mixed with the flour. Milk bread requires little or no shortening and less flour is required than when water is used, it also requires less kneading. An earthen or granite vessel should always be used for making bread.

Hop Yeast.

Boil five or six good sized potatoes, mash and return to the water they were boiled in, add about two tablespoonfuls salt, two of sugar,, two of flour; mix well, then add about two quarts of boiling hop water, put on stove and stir well till thoroughly scalded, set off to cool, when lukewarm add one-half or a cup of any good yeast. If thoroughly scalded will keep a month or two. A very small handful of hops is sufficient.

Mrs. K. H.

Potato Yeast.

Pare and boil a dozen large potatoes, using porcelain kettle, drain and mash fine. Pour on the water in which they

were boiled, adding from teakettle enough to make a gallon; then add one cup white sugar and one cup salt. Let stand until lukewarm and then add four fresh magic yeast cakes which have been soaked in water till they are soft and stir thoroughly. Put into tin pail with close cover till through rising, then it can be put in jar and kept in a cool place for use. Make this yeast in the morning and keep in warm place till next morning when you will see little bubbles formed through it, and it will be ready for use. It will not rise and run over as most yeast will. Make half this recipe for small family.

Mrs. D. M. S.

White Bread.

If you wish to bake your bread early in the morning, the evening before take two cups yeast (stirring from bottom of jar thoroughly) and two cups warm water, add flour sufficient to knead in a loaf. Put on bread board and knead for five minutes; replace in bread pan and cover. In the morning before breakfast mold into loaves; put into baking tins and it will be ready to bake when you are through breakfast. If one prefers she can start in morning, and have it baked for dinner. Should you desire raised biscuits add to yeast and warm water equal parts lard and butter, sugar to your taste, and proceed as in directions for bread. Remember that the salt and sugar are in the yeast.

Mrs. D. M. S.

Bread.

Put three quarts of flour into bread pan; make hole in centre and put in teaspoonful salt, tablespoonful sugar, tablespoonful butter, or a potato mashed fine, about a pint of warm water or milk, one-half a cup hop yeast or one cup of potato

yeast; beat well with spoon, keep warm, when light mix in sufficient warm water to make stiff. Cover well and set in warm place till real light, then mold into loaves, roll in well greased pans, keep warm till light again. Bake till done and rub crust with butter ; roll in cloth. Mrs. K. H.

Whole Wheat Bread.

Take four or five tablespoonfuls of flour, one tablespoon salt and one of sugar, wet with a little cold water, then scald with about a pint of boiling water, stirring rapidly. Soak half a cake of yeast in a very little lukewarm water until soft, stir into the batter when cool; at tea time boil and mash fine two large potatoes, stir this also into the batter. In the morning it should be a very light sponge. Then sift into your bread bowl about four quarts of flour, add a little salt, stir in the sponge, using no water, knead well, cut into four loaves and knead each loaf five minutes or more. Put the loaves into the baking pan and set to rise in a warm place; they will be ready to bake in about an hour. Brush over the loaves with milk. Bake one hour and fifteen minutes. This dough may be used for cinnamon rolls, sometimes using cinnamon and currants, dates or figs. Take as much dough as you wish, working in butter and sugar, then any of the fruits chopped fine. Roll out and cut into shape and set close together in baking pan; set.

Graham Bread.

One cup yeast, two cups water, one-half cup molasses, one-half teaspoonful salt, one-half teaspoonful saluratus dissolved in hot water. Add equal parts graham and white flour to make a dough, not too stiff. Let rise and knead down once. When light, mold, put in baking pan, when light bake one and one-half hours.

To each gallon of berries add 2½ lbs. of sugar & 1 qt. of boiling water for each gallon of berries.

Crush well - let stand for a week or ten days.

Strain off juice and put in keg or big bottle & let work under water till about 2 mo. or until all working has ceased.

Then syphon off & bottle & cork & it will be fine when about a year or more old.

THE WANTS OF MAN.

By John Quincy Adams.

Man wants but little here below,
Nor wants that little long;
'Tis not with me exactly so,
But 'tis so in my song.

My wants are many and if told
Would muster many a score;
And were each wish a mint of gold,
I still should long for more.

What first I want is daily bread,
And canvasbacks, and wine,
And all the realms of nature spread
Before me when I dine.

Four courses scarcely can provide
My appetite to quell,
With four choice cooks from France beside
To dress my dinner well.

I want (Who does not want?) a wife,
Affectionate and fair,
To solace all the woes of life,
And all its joys to share.

Of temper sweet, of yielding will,
Of firm and placid mind;
With all my faults to love me still,
With sentiments refined.

HERMA

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Who is up to date in tho

THE WANTS OF MAN.

By Herman Wise.

Man wants new trousers here below,
And wants his trousers long ;
'Tis not with boys exactly so,
But 'tis so in my song.

My wants are many and if told
Would bring people by the score ;
Their pockets filled with coins of gold,
To trade at my "light store."

What first I want is your good will,
And I will do the rest ;
I'll fill your wants, what's better still,
With clothes that are "the best."

Clothes that will fit, clothes that will wear,
Clothes that are tailored right ;
If you want clothes that do not tear,
I'll suit you out of sight.

I want (Who does not want?) your trade,
To keep it I should strive ;
You'll find my goods the better grade,
You'll find, too, "I'm alive."

And last—my prices are correct,
For goods as good as mine ;
And all I ask—that you inspect
My claims when you have time.

N WISE,

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ghts, deeds and fashion.

Salt Rising Bread.

Early in morning take pint of new milk and hot water enough to make quite warm, pinch of salt and a little sugar, thicken with flour to consistency of pancake batter, put in quart pitcher, or any vessel large enough to raise in, set in kettle of warm water, keep a little more than lukewarm, in an hour or so if water settles on top add a little more flour, when perfectly light take two or three quarts of flour, put in the salt rising, a little salt and sufficient warm water, or milk and water to make dough, put in greased pan keep warm till light. Bake till done. It will take about six hours for the yeast to raise, and about one hour for the bread.

Rye Bread.

One quart rye flour, heaping teaspoonful salt, one-half teaspoon caraway seeds, one-half yeast cake. Put flour in dish and add salt and caraway seeds, then add yeast which has previously been mixed with a little warm water, after which add enough sour milk (a generous pint of milk) to make a soft sponge. Always sponge bread in the evening; next morning add half white and half rye flour; knead well, make in loaf and put in baking pan, then set in warm place to raise, after which bake in moderate oven one hour.

Mrs. W. C. L.

Dixie Biscuit.

Mix one teaspoonful of salt with three pints of flour; put one teacupful of milk with two tablespoonfuls of lard on the fire to warm, pour this on two well beaten eggs; add the flour with one teacupful of home made yeast, when well mixed, set in a warm place to raise about five hours, or let raise over night; form into biscuit and let raise again. Bake.

Risen Biscuit.

One quart of milk, three-fourths cup lard or butter (half and half is good), three fourths cup yeast, two tablespoonfuls white sugar, one teaspoonful salt, flour to make a soft dough; mix over night, warming the milk slightly, melting lard or butter. In the morning roll out three quarters inch in thickness. Cut in round cakes and set closely together in pan, let raise twenty minutes and bake twenty minutes.

Mrs. A. K.

Rolls.

One pint of milk, scalded, one-half cup of sugar, one tablespoon of butter; when cool add salt and one half cup yeast, set to raise, stir in enough flour to make a stiff batter, when light work in enough flour to make stiff, repeat this several times and when ready to roll out turn out on kneading board and pound with rolling pin until about one-half an inch thick, cut with biscuit cutter and put into pans, when light rub over the top melted butter and bake in a quick oven.

Mrs. T. O. T.

Rolls.

One pint milk, let boil and add butter about the size of an egg. When cool add one teaspoonful sugar and a pinch of salt; stir in with a stiff spoon as much warmed flour as possible, add one cake compressed yeast, or one cup home made yeast; dissolve compressed yeast in one-half cup lukewarm water. Let this raise all night. In the morning roll out, using no flour, and cut out and fold into rolls. Let them raise again and bake; spread melted butter and milk over them before folding and rub it over the tops while baking.

Mrs. A. M. F.

Fine Rolls.

About three quarts flour; make a hole in the center and add one pint sweet milk, heated lukewarm, one half large cup butter, one tablespoonful sugar, one egg beaten light, two teaspoonfuls salt and one cup fresh yeast. Set to raise in a batter and when light knead until it ceases sticking to pan then raise until light. Roll out about one-half an inch thick. Cut with biscuit cutter, spread with melted butter and double. Let them raise about one hour, or until quite light, wash over with milk and bake in a hot oven.

Mrs. F. E. P.

Cream Rolls.

For twelve split rolls use one cup milk, one cup yeast, one-half teaspoon salt, one tablespoonful sugar, two tablespoonfuls lard or butter, three cups flour. Set this sponge and let it rise in a warm place for four or five hours. Then spread the dough on table and knead only with the knuckles lightly. Mold into little biscuits with the smooth side down, then with a small rolling pin or round stick press down through the middle of each, brush the depression lightly with melted lard and double the rolls together and put diagonally in pan so they will not touch. Brush over the top with melted butter and let them raise until light. Bake in a hot oven about ten minutes; Mrs. M. M. S.

Boston Brown Bread.

One cup sweet milk, one cup sour milk, two cups cornmeal, one cup flour, one cup molasses, one and one-half teaspoons soda, one-half teaspoon salt; put in covered pail, boil in kettle of hot water three hours. Miss A. H.

Boston, Mass.

Baked Brown Bread.

One cup molasses, one cup sweet milk, three and one-half cups graham flour, two eggs, two teaspoons baking powder. Bake one hour. Mrs. J. H. N.

Mother's Brown Bread.

Three cups graham flour, one cup corn meal, two-thirds cup West India molasses, one heaping teaspoonful soda, three and one-half cups milk or water, one teaspoon salt; steam three hours, the longer the better, in covered cans.

Mrs. W. H. H.

Brown Bread.

Two cups Indian meal, one cup rye flour, one cup white flour one-half cup syrup, two and one-half cups sour milk, two teaspoonfuls soda, a pinch of salt; steam three hours.

Mrs. G. R.

Corn Bread.

Two eggs, well beaten, two tablespoonfuls butter, two cups flour, a pinch of salt, one half teaspoonful soda, one cup sour milk, or sufficient to make rather stiff batter; bake immediately in quick oven about 20 minutes.

Corn Bread.

One cup corn meal, one cup white flour, and one-half teaspoonful salt and two teaspoons baking powder sifted with

flour; mix. Two tablespoons melted butter, two tablespoons sugar; mix. Add one egg, beat again, then add one and one fourth cups milk and the flour. Beat thoroughly and bake in a quick oven. Mrs. C. A. T.

Poppet.

One cup corn meal, one cup flour, one-half teaspoonful baking powder, two teaspoonfuls sugar, one teaspoonful salt, one teaspoontul butter, one egg, two cups milk. Mix the dry ingredients and rub in the butter. Beat the egg until light and add it to the milk. Mix all together and beat hard for three minutes. Pour into hot greased gem pan and bake thirty minutes. Mrs. B.

Baking Powder Biscuit.

For one quart flour, well sifted, one tablespoonful butter or lard, one-half teaspoonful salt, two teaspoonfuls baking powder, enough milk to moisten and roll out quickly and bake. Mrs. K. H.

Picnic Biscuits.

One quart flour, one teaspoon salt, three teaspoons baking powder; sift all together and add enough milk to mix handily, lightly cut with small cutter, roll in melted butter and bake quickly. Miss N. R.

Tea Biscuits.

To one heaping cup flour take one level tablespoon of butter, one heaping teaspoon of sugar and one heaping tea

spoon of baking powder, a pinch of salt and milk enough to make a dough for rolling. Sift the flour, sugar and yeast powder together, into which rub the butter, then the mil. Be careful not to get dough too stiff. Roll out and cut with a biscuit cutter, spread with melted butter, fold over and bake in a quick oven. Mrs. C. M. C.

Scones.

One quart flour, two teaspoons baking powder, one teaspoon salt, one tablespoonful butter; mix with milk to form a soft dough, same as for biscuits, cut with biscuit cutter and fry slowly in hot lard. Use just enough lard to keep the scones from burning. Mrs. N. T.

Pop Overs.

One cup flour, two eggs, one cup milk, one tablespoon melted butter and a little salt. Heat the muffin pan well and butter thoroughly with hot butter. Bake in a very hot oven.

Miss T. L.,
San Francisco.

Pop Overs.

Sift one cup of flour into a bowl, add a pinch of salt; beat one egg lightly and add one cup milk. Stir this into the flour until well mixed. Bake in a moderate oven forty minutes. The iron gem pans are the best. C. T.

Muffins.

One coffee cup sweet milk, one egg, one tablespoon white sugar, one tablespoon melted butter, two cups sifted flour,

two teaspoons baking powder, one half teaspoon salt; mix sugar and butter, then egg and lastly milk, flour and baking powder. Bake quickly in heated gem tins.

Mrs. C. A. T.

Muffins.

Two eggs, one pint of flour, one teacupful of cream or milk, butter half the size of an egg, a little salt, one teaspoonful baking powder, sift the baking powder and salt with the flour, beat the eggs; add to the yolks, first milk, then butter melted, then the flour, then the whites, beat well; after it is all mixed bake immediately in a hot oven, in gem pans or rings. Take out the moment they are done and send them to the table.

Mrs. M. W.

Graham or Corn Meal Muffins.

One egg, one tablespoon butter, melted, one tablespoon syrup, one cup milk, one teaspoon baking powder. Beat egg, butter and syrup together, add milk, then add one large cup graham or corn meal and enough flour to make stiff enough to drop out of spoon without running.

Mrs. O. H.

Gems.

Three cups of flour, three eggs, beaten light, one tablespoon of sugar, one-half cup of milk, one-half cup butter, one teaspoon salt, two teaspoons baking powder.

Mrs. J. F. H.

Graham Gems.

One pint graham flour, one teacup sour milk, one-fourth

cup of molasses, one teaspoon of soda dissolved in a little water, one teaspoon salt and one egg. Bake in gem pans.

Mrs. V. F. E.
Nebraska.

Egg Gems.

Two or three eggs, whites and yolks beaten separately, two cups flour, two rounded teaspoons baking powder well mixed with the flour, a little salt and a teaspoon butter, one and three fourths cups milk, beat well and bake in gem pans in hot oven.

Mrs. J. A. F.

Waffles.

To one pint sour milk add flour enough to make a batter a little thicker than for hot cakes. Then add one or two eggs and beat thoroughly, then add salt, and one half teaspoon soda dissolved in water, and beat again. Have the waffle iron as hot as possible without burning, and grease well with a swab dipped in lard. This will make enough for three or four people.

Mrs. C. A. T.

Rice Waffles.

One and one half pints of boiled rice, one and one half pints of flour, one teacup of sour milk, three eggs, butter size of a walnut, one teaspoon of soda sifted in with the flour.

Mrs. G. W.

German Pancakes.

Two tablespoonfuls flour, one half teaspoonful salt, add milk to make thick paste, yolks of three eggs beaten light and

add to the paste. Add enough more milk to make thin batter and the beaten whites of the eggs. Mrs. W. C. L.

Grahan Griddle Cakes.

One magic yeast cake, two quarts warm water; dissolve yeast cake in warm water, add tablespoon salt, add flour in proportion of one third white or rye to two thirds graham. To the consistency of griddle cake batter let it rise 24 to 36 hours. For small family use one-half this quantity, and sweeten with about one half teaspoon soda dissolved in hot water. Buckwheat flour can be used instead of graham.

Pancakes with Bread Crumbs.

Soak the breadcrumbs, then drain them; to two cups of bread crumbs add one cup flour, one egg and milk enough to make a thin batter, if sweet milk add a teaspoonful of yeast powder, if sour, half a teaspoonful of soda dissolved in warm water and sifted in the flour.

Cracker Griddle Cakes.

One quart of milk, one egg well beaten, one cup flour; roll fresh soda crackers and use enough to make a thin batter; add a teaspoonful of baking powder and a little salt. Bake on hot griddle. Mrs. N. T.

Flannel Cakes.

One cup corn meal, two cups flour, three cups of boiling milk, one-fourth of a yeast cake, or one-fourth cup of liquid yeast, one teaspoonful salt, one tablespoonful sugar, two of

butter. Have the milk boiling and pour it on the meal and butter; when cool add the flour, salt, sugar, and the yeast which has been dissolved in four tablespoonfuls of cold water; let the mixture rise over night. Fry like griddle cakes.

Syrup—Two tablespoonfuls water to two cups of brown sugar; one even tablespoonful of butter, boil about five minutes.

Rice Pancakes

Are made same as rice waffles by adding an extra half cup milk. Mrs. C. W.

Adirondack Pancakes.

Enough flour is added to a quart of sour milk to make a thick batter, stand over night, in the morning add two well beaten eggs, a little salt, half a teaspoonful soda dissolved in a tablespoonful of warm water, cook immediately.

Mrs. G. W.

Quick Swedish Rolls.

One quart flour, two heaping teaspoonfuls baking powder, one teaspoonful salt, three tablespoonfuls cold butter, flour board, sprinkle some flour on top of [illegible] roll about one-half inch thick, brush over with melted butter, sprinkle thickly with granulated sugar, sprinkle cinnamon, roll as jelly cake; cut off about one-half inch thick, bake same as biscuit. Mrs .D. K. W.

Waffles.

Two eggs, one pint flour, one and one-fourth cupfuls milk or cream, one even teaspoonful yeast powder, butter or

lard size of a walnut and a little salt, mix the yeast powder and salt in the flour, then rub in evenly the butter, next add the beaten yokls and milk mixed, then the beaten whites. Bake immediately. Miss L. R.

Ginger Buns.

Six cups of flour, two and one-half cups molasses, one cup butter, one cup of absolutely boiling water, two tablespoonfuls of ginger, tablespoonful of soda, one teaspoonful cloves, one egg, and a pinch of salt. Beat molasses and soda to a stiff froth and if you like a very spongy cake, sift two even teaspoonfuls of baking powder into the flour. We prefer it without cloves. Mrs. H. C. T.

CAKES

"With weights and measures just and true,
Oven of even heat,
Well buttered tins and quiet nerves,
Success will be complete."

Angel Cake.

One and one-half cups of pulverized sugar, one cup of flour, one teaspoon of cream tartar, whites 11 eggs, sift the sugar three times and the flour four times, adding the cream of tarter before sifting the last time; whip the whites of eggs stiff then put the sugar into the sieve and sift into the eggs, stir just enough to mix then add flour the same way stirring only enough to mix, flavor with two teaspoons of vanilla. Do not grease pan but rub it with flour and turn upside down. Bake about three quarters of an hour, when done turn the pan upside down on the tube, if it has one, if not, set it up on something. Do not take out of the pan until entirely cold.

Mrs. G. W. L.

Dried Apple Cake.

Soak three cups of dried apples over night in warm water, chop slightly in the morning and simmer two hours with two cups of molasses, add three well beaten eggs, one cup sugar, one cup butter, one cup currants or raisins, one dessert spoonful of soda dissolved in boiling water, then add enough flour to make rather a stiff dough, flavor with nutmeg and cinnamon to taste. Bake in a quick oven.

Mrs. N. T.

Cracker Cake.

Seven eggs, one and one-half cups sugar, one-half cup butter, one and one half cups cracker crumbs, one cup chocolate, one cup nuts, one cup citron and raisins together, one one teaspoon yeast powder, four tablespons milk, nuts, citron and raisins chopped very fine.

Mrs. R. C.

Coffee Cake.

One-half cup of butter, two cups of sugar, two eggs, one cup of cold coffee, one cup of syrup, four cups of flour, one teaspoonful of baking powder, two teaspoonfuls each of cinnamon, ginger, cloves and half a nutmeg, two cups of raisins, beat the butter, sugar and yolks of eggs together, beating whites separately, then add rest of ingredients and bake in a slow oven.

Mrs. H. C. T.

Fruit Cake.

Nine eggs, three-fourths pounds butter, one pound sugar, one pound flour, one-half pound citron, two pounds raisins, two pounds currants, one nutmeg, one tablespoon cinnamon, one-half tablespoon cloves and one teaspoon baking powder.

Mrs. J. F.

Fruit Cake.

One-fourth lb. citron one lb. sugar, one lb. flour one lb. currants, one lb. raisins, one lb. butter; one lb. nuts, one large orange, chopped very fine, one cup molasses, two teaspoons cloves, two teaspoons cinnamon, one teaspoon allspice,

12 eggs, bake three hours, dredge the fruit thoroughly with flour and add to cake the last thing.

Mrs. W. E. D.

Date Cake.

Two cups of brown sugar, one cup of molasses, one cup sour milk, one cup butter, three eggs, one tablespoon of cinnamon, one tablespoon of cloves, one tablespoonful of nutmeg, one teaspoon of soda, two pounds of dates and flour enough to make pretty stiff.

Mrs. B. L. W.

Cocoanut Pound Cake.

One cup butter, two cups sugar, one cup milk, three cups flour, whites of six eggs, one and one-half teaspoon baking powder, two-thirds cup grated cocoanut put in last; a large cup of chopped walnuts improves it.

Mrs. J. Q. A. B.

Bride Cake.

Twelve eggs, whites, three cups sugar, one cup butter, one cup milk, one-half cup cornstarch, four cups flour, two teaspoons baking powder, flavor to taste.

Mrs. F. E. P.

Nut Cake.

Two and one-half cups sugar, one and one-half cups butter, one cup milk, seven eggs (the whites of three to be left for icing), flour to make stiff enough, about a cup of walnuts, flavoring to suit taste.

Mrs. W. G. H.

Swedish Coffee Cake.

One cup each of seeded and seedless raisins, one cup of currants, one cup of sugar, one cup New Orleans molasses, one cup of strong coffee, three cups flour, scant cup of butter, three eggs, one large orange chopped fine, peel and all, one teaspoon of salt, one teaspoon of soda, one teaspoon all-spice, nutmeg, cinnamon, one-half spoonful cloves and a little citron.

Mrs. M. K.
S. F. Cal.

Pound Cake.

One cup butter, and one-half cup sugar, one and one-half cup flour, one cup eggs, one-half teaspoonful baking powder, cream butter and flour, beat eggs well, mix with sugar and add flour and butter, add baking powder last and beat the whole well for at least 30 minutes.

Mrs. W. B.
Salem.

Fairy Gingerbread.

One cupful butter, two cupful sugar, one cupful milk, four cupfuls flour, three-fourths teaspoon soda, one small tablespoon ginger, one teaspoon lemon juice. Beat butter to a cream, add the sugar gradually, when light add ginger and milk, and dissolve soda in a little hot water, add flour and lemon juice and beat well. Grease bottom of baking pans and spread the mixture on very thin, cut into squares while hot and take from pans immediately or it will stick.

Mrs. H. G. S.

Cream Gingerbread.

Two-thirds cup sour cream, two-thirds cup butter, two

eggs, one tablespoon ginger, one teaspoon cinnamon, one tea spoon saleratus, one cup molasses, two coffee cups flour.

Mrs. J.H. N.
Pipestone, Minn.

Spiced Gingercake.

One cup butter, three eggs, three-fourths cup water, one teaspoonful soda in few spoons hot water, three fourth cup sugar, one cup molasses, three cups flour, three tablespoons cinnamon, one tablespoon allspice, one half tablespoon of cloves, one tablespoon nutmeg, one tablespoon ginger. Very nice. Mrs. C. R.

Soft Gingerbread.

One cup boiling water, one half cup butter, one-half cup sugar, one cup molasses, one egg, one tablespoon ginger, one teaspoon soda, flour enough to make a thin batter, melt the butter in the hot water. Mrs. D. M.

Scripture Cake.

One cup butter, Judges 5: 25; three and one-half cups of flour, 1 Kings 4: 22; three cups sugar, Jer, 6: 10; two cups raisins, 1 Sam. 30: 12; two cups of figs, 1 Sam. 30: 12; one cup of water, Gen. 24: 17; One cup of almonds, Gen. 43: 11; six eggs, Isa. 10: 14, one tablespoonful honey, Ex. 16: 21; pinch of salt, Lev. 2: 13; spice to taste, 1 Kings 10: 10. Follow Solomon's advice for making good boys and you will have a good cake. Prov. 23: 14 (first clause.)

Miss N. T.
N. Y.

Potato Cake.

Two-thirds cup of butter, two cups sugar, one half cup of sweet milk, one cup hot mashed potatoes, one cup grated chocolate, one cup chopped English walnuts, two cups flour, two tablespoons baking powder, one cup each cloves, cinnamon and nutmeg, one teaspoon vanilla, four eggs. Beat butter, sugar and yolks of eggs to a cream, add milk and mashed potatoes, spices and chocolate, sift baking powder with flour and add that, then beaten whites of eggs, chopped nuts and flavoring. Bake slowly and you will have a rich, delicious cake that will keep moist for a long time.

Mrs. J. H. N.

A Very Good Cake.

Cream two teacufpuls sugar and one teacupful butter, add one teacupful cornstarch and one of milk; mix with two teacupfuls flour, two teaspoons baking powder; have the whites of seven eggs beaten to a stiff froth, and add alternately the flour mixture and whites until the whole mixture is a light foam. Bake in the hottest part of the oven until heated through then place in the moderate side and as soon as the cake is a light brown, cover with paper until it is even with the top of the pan, then remove the paper. It is done when it stops "sizzling."

Miss N. B.

Currant Cake.

One-half cup butter, one cup sugar, three eggs, one-half cup milk, two cups flour, two teaspoons baking powder, one cup currants mixed with one tablespoon flour. Cream the butter and sugar and eggs beaten, then milk, flour sifted with baking powder and currants. Bake 40 minutes. Raisins in place of currants is very nice.

Delicious Nut Cake.

Two cups sugar, one cup butter, three cups flour, one cup cold water, 4 eggs, one teaspoon soda, two teaspoons cream tarter, two cups chopped walnuts, vanilla or lemon flavoring.

Mrs. G. F. R.
Portland, Or.

Nut Cake.

One and three-fourth cups sugar, three-fourths cup butter, four eggs, three-fourths cup sweet milk, three cups flour, one cup chopped walnuts, one teaspoon each cinnamon, cloves, allspice, grated chocolate, one and one-half teaspoon baking powder, flavoring. If a white cake is desired do not use spices.

Mrs. S.

Walnut Cake.

One small cup butter, two cups white sugar, five eggs, three cups flour, one-half cup of milk, or more if needed, one teaspoon cinnamon, one teaspoon cloves, two teaspoons baking powder and a pinch of salt, two cups of nut meats chopped, not too fine, and two cups of raisins slightly cut.

Mrs. C. H. R.

Chocolate Nut Torte.

One cup butter, one cup sugar beaten to a cream, four eggs beaten in one at a time, three-fourths cup water, six teaspoonfuls grated chocolate, one scant teaspoonful each of cinnamon, cloves, allspice, and mace, two cups of flour, one generous teaspoonful baking powder, two cups cut walnuts last. Flavor with bitter almond. Bake one hour in a medium oven.

Miss T. L.
San Francisco.

White Cake.

One-half cup butter, one cup sugar, whites of three eggs, two cups flour, two even teaspoons baking powder, one cup of milk.

Brown Stone Front Cake.

One and one-half cups sugar, one-half cup butter, one cup sour or sweet milk, one scant teaspoon soda if sour milk is used, if not, add two teaspoons baking powder to the flour, one cup grated chocolate, two heaping cups flour, three eggs, one teaspoon vanilla. Frost with white icing.

Mrs. M. M. E.
Pawnee City, Neb.

Prune Cake.

Boil tender about one pound of prunes, add sugar to taste while boiling, then add a little cinnamon, juice of half a lemon and a little of the rind, beat yolks of four eggs to a froth and put in last. Make a rich cake dough and bake in a spring form. Serve with whipped cream on top.

Mrs. K.

Spanish Bun.

Two cups sugar, two cup flour, one-half cup butter, four eggs, one cup milk, one teaspoonful each ginger, allspice, cinnamon, two and one-half teaspoons baking powder. Bake in bread pan and cut in squares. Nice warm.

Mrs. J. P.
San Francisco.

Date Cake.

Forty dates, nine eggs, one-half cup chopped walnuts, one stick chocolate, one teaspoon cinnamon, cloves and all-spice, one and one-half cups sugar, one cup cracker crumbs. Roll dates in cracker crumbs, beat yolks and sugar together for 20 minutes, add other ingredients and last the whites of eggs beaten to a stiff froth, juice of one orange. Bake in slow oven one hour. Mrs. I. B.

Sunshine Cake.

One cupful of egg white, yolks of five eggs beaten light, one cupful of powdered sugar, one cupful of flour, one-half a level teaspoonful of cream of tartar, one teaspoon vanilla; to the whites add a pinch of salt, beat one minute, sift in the cream of tartar and beat until stiff, sift the sugar and add to beaten yolks, beat two minutes then add beaten whites, sift flour four times before measuring it, fold into the cake quickly and lightly, pour into pan, after half an hour remove the cover, bake an hour, let stand in pan until cold.

Mrs. L. C.
Portland.

Mrs. Child's Cake.

Beat three eggs light, add one cup sugar, one cup flour, one-half cup butter melted and filled up with milk, flavoring to suit. Bake slowly one-half hour or till done.

California.

Tea Cake.

Butter size of an egg, one cup of sugar, mix well, two cups of flour after sifting twice, two teaspoons yeast powder, whites of two eggs, last one cup of milk, add flavoring and beat very lightly, bake in quick oven. Mrs. S.

Sponge Cake.

Two cups sugar, yolks four eggs beaten together, two cups flour with two teaspoonfuls baking powder, slowly stir in flour and beaten whites of the eggs, a spoonful at a time, add last thing two-thirds cup cold water.

Mrs. H. G. V. D.

Cake Without Eggs.

One cup butter, three cups sugar, one pint sour milk or cream, three cups flour, one pound raisins, one teaspoonful soda; spice to taste. Miss G. S. F.

North Yamhill.

Spice Cake.

One cup white sugar, one-half cup butter beaten to a cream, three eggs, one cup molasses, one cup sour cream, one teaspoon soda, one teaspoon each of cloves, cinnamon and nutmeg, three cups flour. Mrs. B. V. D.

Spice Cake.

One-half cup butter, one cup sugar, two cups flour, one-half cup milk, two eggs, one and one-half teaspoonfuls yeast powder, one cup raisins, stoned and cut, one cup nuts (chopped fine), one-half teaspoonful cinnamon, one-half teaspoonful nutmeg, one-fourth teaspoonful cloves.

Miss L. R.

Marble Cake.

Light part—one cup white sugar, one half cup butter, one-half cup sweet milk, one-half teaspoon soda, one of

cream tartar, whites of four eggs, two cups flour.

Dark part—One cup brown sugar, one-half cup butter, one-half cup molasses, one-half cup sour milk, one teaspoon soda, yolks four eggs, one-half teaspoon cloves, one of allspice and cinnamon.

Mrs. J. W.
Edgely, Can.

Cocoanut Cake.

One cup butter, three cups sugar, four cups flour, one cup thick milk, five eggs, one-half teaspoon soda and one of cream of tartar, one-half a grated cocoanut; if made from best material and fresh grated cocoanut this will never fail to give good satisfaction. Bake several inches in thickness. Frost with the following: Whites of two eggs well beaten, one-half pound powdered sugar and the other one-half cocoanut.

Mrs. B. O. C.

Marshmallow Cake.

Three-fourths cup butter, two cups sugar, one cup sweet milk, three cups flour well sifted, whites of five eggs beaten very stiff, two teaspoons baking powder, flavoring of any kind. Cream butter and sugar adding one tablespoon of the milk, add whites of eggs last.

Mixture for the filling.—Whites of two eggs, two cups sugar, made for ordinary boiled icing, one half pound marshmallow or pink angel food sliced in the icing while very hot, save out enough icing for top and sides of cake.

Mrs. J. H. S.

Banana Cake.

Three-fourths cup butter, two cups sugar, one cup sour milk, four eggs, three heaping teaspoonfuls baking powder in three cups sifted flour, flavor with lemon, bake in layers and in with boiled icing made with one cup sugar, and one-third cup hot water cooked until it ropes and then pour gradually into the well beaten white of one egg; spread between layers with sliced bananas and lemon juice over each layer.

Mrs. B. O. C.

Chocolate Cake.

Two tablespoonfuls of butter, two cupfuls of sugar (scant), one cupful of milk, two and one-half cupfuls of flour, yolks of three eggs, and the white of one, two teaspoonfuls of baking powder, nearly one-half cake unsweetened chocolate melted over the tea kettle, and one and one-half tablespoonfuls of vanilla, bake in four layers, make an icing of two cupfuls of sugar and the whites of two eggs, and spread between and on top.

Mrs. C. J. C.

Holland Filling.

One cup raisins seeded and chopped, one cup pulverized sugar, juice and grated rind of one lemon. Delicious with spice cake.

Mrs. D. P.
Pipestone, Minn.

Lemon Filling.

Juice and grated rind of one lemon, one cup sugar, one egg, one large sour apple grated, beat all together and boil, set to cool while you make the cake.

Mrs. J. A. F.

Fig Filling.

One pound figs chopped fine, one cup sugar, one cup hot water, boil together until thick enough to spread, cool and spread between the layers; put white frosting on top.

Raisin Filling.

Make starch with three teaspoons flour, set to cool, cream one-fourth cup butter and one-half cup sugar, when starch is cool add enough butter and sugar to make the right consistency, add one cup raisins chopped very fine, very little vanilla; put filling between cake and frost.

Mrs. D. K. W.

Cream Filling.

One-fourth pint milk, heat to boiling, two teaspoonfuls of corn starch dissolved in a little cold milk, one egg, one-fourth cup sugar, one teaspoon vanilla. Mrs. A. K.

Caramel Cake.

One cup butter, two cups sugar, three cups flour, one cup milk, whites of four eggs beaten stiff, cream butter and sugar, add milk then flour with heaping teaspoon baking powder, then whites of eggs; bake in two square pans. Make a boiled icing of one cup sugar, one-fourth cup boiling water, white of one egg beaten stiff, boil sugar and water until it strings, add to beaten egg white, beat until stiff, add three or four tablespoons Baker's unsweetened chocolate; then make cream icing of one cup granulated sugar, five tablespoons milk, boil until it thickens almost to a string, take off stove and stir not beat, until it creams and thick enough to

spread on cake immediately, cream icing first, then chocolate, add second layer and repeat icing.

Mrs. C. R. M.
S. F. Cal.

Jam Cake.

Three-fourths cup butter, three eggs, one cup jam, one cup sugar, two cups flour, three tablespoons sour milk, one teaspoon soda, spice to taste.

Filling—Two cups sugar, one-half cup water, one tablespoon vinegar, whites of two eggs well beaten, boil syrup until stiff, mix with egg until cool, flavor with banana flavoring.

Mrs. H. C. W.
Portland.

Walnut Cake.

One cup butter, two cups sugar, six eggs, four cups flour, one cup milk, two teaspoonsful yeast powder. This is baked in layers and awaits the dynamite filling which is to blow you up.

Filling—Two cups brown sugar, one cup cream, butter size of egg, cook twenty minutes, stirring all the time, when ready to take off stove put in one cup walnut meats, after this has cooked a few minutes, spread between layers, while both cake and filling are hot.

Mrs. H. C. W.
Portland, Or.

Orange Cake.

Whites of five eggs, yolks of two, one-half cup melted butter, one cup sugar, beat sugar and eggs together, add the butter, one-half cup cold water and two and a half cups flour,

two teaspoons baking powder, one half teaspoon vanilla, bake in layers.

Filling—Yolks of three eggs, two grated oranges, two and one-half tablespoons cornstarch wet with cold milk, add it to one and one-half cups boiling milk, and one-half cup sugar, boil until it thickens, when cold spread between the layers. Mrs. H.W.

Maud S. Cake.

Make a custard of eight tablespoons chocolate, five tablespoons white sugar, one-half cup milk, boil till thick, let cool, stir one half cup butter, one and one half cup brown sugar, three eggs dropped in and beaten well, one-half cup flour; stir in the custard, add one and one-half cups flour, one-fourth cup milk, two teaspoons baking powder.

Frosting—One cups sugar, put in double boiler until warm, stir five minutes; let boil five minutes without stirring, take off and beat until thick. Mrs. E. Z. F.

Pineapple Charlotte Russe.

Sponge cake part—Five eggs beaten ten minutes then add one cup sugar, beat about five minutes longer, four tablespoonfuls cold water, two cups flour and one teaspoonful baking powder. When cold spread shredded pineapple on the cake then cover with whipped cream flavored with vanilla. This receipt makes a large cake.

Portland, Or.

White Cocoanut Cake.

Whites of five eggs, one and one-half cupfuls of sugar, butter the size of an egg, three level teaspoonfuls of baking

powder, one teaspoonful of lemon flavoring, two thirds of a cupful of new milk, flour to form a thin batter, one cocoanut grated, beat the eggs to a stiff froth, and add to the butter and sugar that has been creamed; sieve the baking powder through the flour, add the milk, flavoring and sufficient flour for not too stiff a batter to spread smoothly upon the tins, after they are baked spread the layers with icing and powder thickly with cocoanut, then place together. Prepare the cocoanut the day before making the cake.

Mrs. C. J. T.

Whipped Cream Cake.

Three eggs, yolks, one cup granulated sugar, one cup sifted flour, one teaspoonful baking powder, one-fourth cup of cold water, a pinch of salt, one tablespoon butter; when well beaten, add the whites of eggs well beaten, bake in layers in quick oven, when cold place whipped cream between. Fresh fruit as peaches and strawberries are very fine placed between and covered with the cream

Almond Cream Cake.

Two cups sugar, one-half cup butter, one cup sweet milk, three cups flour, two teaspoons baking powder, one teaspoon vanilla, whites of four eggs beaten very light, bake in layers.

For the cream—Whip one cup of sweet cream to a froth, stir gradually into it, one-half cup pulverized sugar, a few drops vanilla, one pound almonds blanched and chopped very fine; spread thickly between the layers and frost top and sides.

Mrs. Geo. N.

Ice Cream Cake.

One cup butter, two cups sugar, two cups flour, one cup

A Milkless, Eggless, Butterless Cake.—Put into a saucepan the following: One cup of dark brown sugar, one cup of water, one and a half cups of seeded raisins, one-third cup of lard, one teaspoonful of ground cinnamon, one-third teaspoonful of ground cloves, one-fourth nutmeg, salt. Boil the ingredients together for three minutes; then cool. When cold stir in one teaspoonful of soda dissolved in a little warm water, then two cups of flour sifted with one-half teaspoonful of baking powder. Bake in a loaf. If the recipe is doubled it takes exactly one pound package of the raisins; and since it keeps indefinitely, like fruit cake, this is the most economical way to make it. I usually boil the ingredients together while getting supper, leave them in the aluminum kettle overnigh' and bake on the breakfast fire. Nuts make a splendid adition.—Ex. Z.

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One Egg Drop Cakes.

One egg, one cup sugar, heaping tablespoon butter, one teaspoon baking powder, one-half cup milk, one and one-half cups flour, flavor to taste, melt butter, add a beaten egg and sugar, then milk, then flavor and baking powder, beat well and bake 15 minutes in buttered gem pans. This will make 12.

Mrs. Ph. H. R.
S. F. Cal.

Rocks.

One and one-half cups brown sugar, one cup of butter (scant), three cups of flour, three well beaten eggs, one teaspoon soda dissolved in boiling water, one cup seeded raisins chopped, one cup of English walnuts, salt and chop, drop in small spoonful on buttered tins and bake in a moderate oven.

Mrs. E. W. G.

Butter Cookies.

Three pounds butter, two pounds sugar, eight whole eggs and four yolks, flour, essence, proceed as you would for biscuits, a sieve of flour, mix butter well into the flour, then beat eggs and sugar together, add essence, stir into flour, do not roll too thin.

Mrs. D. M. B.
Portland.

Cookies.

Three cups sugar, four eggs, six cups flour, one teaspoon vanilla and one of lemon, one cup currants, one-half cup of butter and one-half cup of lard.

Mrs. A. V. A.

Ginger Snaps.

One cup molasses, one cup brown sugar, one cup butter

and lard, one half cup cold water, one teaspoonful soda, one teaspoonful cloves, one tablespoonful cinnamon, one tablespoonful ginger, flour to roll thin. Mrs. E. A. T.

Rolled Oat Cookies.

Two cups rolled oats, one cup flour, one-half cup melted butter, one fourth cup hot water with one half teaspoon soda, one-half cup raisins stoned and chopped, one cup brown sugar; after mixing let stand one hour and then roll out with as little flour as possible, add one cup walnuts if desired.

Miss L. T.

Cookies.

One large cup butter, one and one-half cups sugar, two eggs, five tablespoons sour milk, one-half teaspoon soda dissolved in hot water, add enough flour to make a soft dough, roll, sprinkle with sugar before cutting, pass over roller, cut and bake until a light brown. Mrs. J. E.

Everlasting Cake or Cookies.

1. Two cups brown sugar and three eggs beaten together, then add one teaspoon cinnamon, nutmeg, allspice and a pinch of cloves, beat again then add one third cup water, pinch of salt and two cups of flour into which has been sifted one teaspoon soda and beat again. 2. Take a large teacup of almonds and pour boiling hot water over them to remove skins; set in the oven a few minutes to dry. Remove and split half of them. Slice very thin a small amount of citron, lemon and orange peel and add them and the chopped nuts to No. 1. This makes a very stiff batter and should be spread about one half an inch thick on a large flat baking

pan, over the top lay the half almonds and bake in a moderate oven. When cool cover with a frosting made with one cup sugar and water enough to dissolve it, boil until it strings and then spread over top of cake. Cut into diamond or square shapes and serve as cookies. These will keep a long time if kept well covered in a cool place and let alone.

Cookies.

Two cups sugar, one cup butter, small one-half cup milk, two eggs, one large teaspoon baking powder, three large cups flour, one teaspoon nutmeg, one teaspoon caraway seeds. Roll thin. Mrs. A. D.

Soft Nut Cookies.

One heaping cup butter, two well beaten eggs, one-half cup sour milk, one and one-half cups sugar, one small teaspoon of soda (dissolved), flour to make stiff enough to roll, one cup chopped walnuts. Mrs. G. W.

Ladylock Cases.

One cup flour, one-half teaspoon of baking powder, one-fourth teaspoon of salt, one generous tablespoon of butter or lard and rub together as for pie crust, mix with water to make a dough and stir with fork, turn out and roll quite thin, cut in stripes about one and one-half inches wide and put around a cylinder shaped tin and bake.

Filling—Whipped cream with any kind of fresh fruit mashed or any kind of jam, fruit to be mixed with the cream.

Miss L. C.
Portland.

Streifen Kuchen.

Six eggs, three cups sugar, one cup butter, one-half pound chopped almonds, one-fourth pound citron, one-fourth pound orange and pomegranite, lemon peel and cardemom to taste, four teaspoons baking powder, four cups flour, spread in pans one-fourth inch thick and put eggs and milk on top, cut in squares. Mrs. W. C. L.

Hermits.

One cup butter scant, one and one-half cup sugar, one cup chopped raisins, three eggs, one-half teaspoon soda, one small teaapoon all kinds of spices, flour enough to roll out like cookies. Mrs. F. P. K.

Grullers.

One and one-fourth cups of sugar, two eggs, one tablespoon of butter, one cup sweet milk, two teaspoons of baking powder, flour to roll soft. Mrs. G. W.

Anise Seed Cake.

Stir on stove three whole eggs and one cup sugar until thoroughly heated, take off and stir until cold, add enough flour so it will not run, add Anise seed or the oil (couple of drops), drop in well greased pan and let stand until morning, bake in an even heated oven. Mrs. D. M. B.
Portland.

Blitz Kuchen.

One pound butter, one pound sugar, one pound flour, five or six eggs, spread one-fourth inch thick in well buttered

pans, brush over with egg and milk (mixed together), sprinkle top well with cinnamon and almonds chopped fine, bake in moderate oven until a nice brown, cut in squares while warm.

Mrs. C. E. B.

Date Cakes.

Stone one pound dates, one fourth pound almonds cut in small pieces lengthwise, whip whites of two eggs, add small cup of sugar; throw in almonds and dates; drop small cakes in buttered tin and bake in medium oven. Do not remove from pan until cold. Walnuts may be used if prefered.

Walnut Wafers.

Two cups of sugar, four eggs, six tablespoons of flour, one teaspoonful of baking powder, two cups walnuts or almonds chopped very fine, spread thin in pan, bake in slow oven. Mrs. J. T. R.

Kisses.

Beat whites of six eggs to a stiff froth then add two cups sugar and mix well, set the dish with beaten whites into a pot of hot water and stir until the frost is well heated, remove from the fire, add three-fourths pound cocoanut and flavor with vanilla; drop tablespoonful into pan and bake in a slow oven.

Mrs. I. B.

Nut Cookies.

One cup white sugar, one-half cup melted butter, two eggs well beaten, two tablespoons cold water, one-half teaspoon soda dissolved in tablespoon hot water, flavor with lemon, flour enough for soft dough, one cup English walnuts chopped very fine and added last thing before rolling out. Use half pint cup for these cookies. Mrs. D. M. S.

Cream Puffs.

Take one cup of cold water and one-half cup of butter and place on the stove, when this reaches the boiling point, stir in one cup of dry flour; the mixture will leave the bottom of the pan when sufficiently stewed. remove from the stove and when cooled so that the eggs will not cook, stir in three eggs, one at a time without beating them, last of all add a piece of saleratus the size of a pea, dissolved in a teaspoonful of milk, drop on well buttered tins and bake 25 minutes in a very hot oven, do not open the door to look at them for at least 20 minutes. This mixture will make about a dozen puffs: when cool cut an opening in the side with the scissors and fill with a cream filling. Mrs. M. J. B.

Filling for Cream Puffs.

Boil one pint sweet milk, mix two tablespoonfuls cornstarch with a half teacup milk, add two well beaten eggs, when milk boils add nearly a cup of sugar, then the cornstarch and eggs, stir briskly, add a half cup butter and a teaspoon vanilla. Whipped cream is also delicious for cream puffs.

Miss W.'s Fried Cakes.

One-half cup thick sour cream, one half cup sour milk, one half cup sugar (more if you like it, two eggs, flavor to suit taste, a little salt, one small teaspoonful soda, make as soft as can be rolled if the cream is not very rich, if rich, mix a little stiffer. When fried sprinkle or roll in powdered sugar.

Doughnuts.

Beat one egg, add one cup sugar, beat till light, add one cup new milk without stirring, add one pint flour with three teaspoonfuls baking powder, a pinch of salt and a little nutmeg, beat thoroughly then add enough more flour to handle on board, but spread with hands, cut with cutter and fry in very hot lard. Mrs. H. G. V. D.

Snow Balls.

One large cup hot water, one large cup flour, small piece butter, boil together, let cool and add eight or nine eggs one at a time, drop in boiling lard, a teaspoon at a time and fry to a nice brown, roll in sugar and serve fresh.

Mrs. F. E. P.

Doughnuts in Ryhme,

One cup sugar, one cup milk,
Two eggs beaten fine as silk,
Salt and nutmeg, (lemon'll do,)
Of baking powder, teaspoons two,
Lightly stir the flour in,
Roll on pie board not too thin;
Cut in diamonds, twist or rings,
Drop with care the doughy things,
Into fat that briskly swells,
Evenly the spongy cells,
Watch with care the time for turning,
Fry them brown, just short of burning,
Roll in sugar; serve when cool,
For good luck just follow this rule

Dissolve sugar in milk and doughnuts will not absorb fat.

Puff Doughnuts.

Mix one cup milk, one tablespoonful butter and one-half tablespoonful sugar, allow the mixture to come to a boil then add one cup sifted flour and boil again until it leaves the sides of the pan, continually stirring, set aside to cool, when almost cold, add three eggs, one at a time beating well. In meantime heat lard until a blue light appears on the surface, then drop a teaspoonful of the mixture into the lard and leave till brown, carefully watching so that it does not burn, fill the lard with as many drops as will cover the surface of the pan and as they burst and brown put them on a piece of manila paper. Roll in powdered sugar.

Miss B. H. F.
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Ice Cream Cake.

One cup butter, two cups sugar two cups flour, one cup corn starch, one cup sweet milk, whites of eight eggs, two teaspoonfuls baking powder, or use any other good layer cake mixture.

For the cream. Whites of four eggs beaten stiff; pour one-half pint of boiling water over four cups of sugar; boil until stringy and then pour over the whites of the eggs; beat until cold, then add one teaspoonful tartaric acid and two teaspoonfuls vanilla. Mrs. T. S. T.

Marshmallow Cake.

One cup butter, two cups sugar, four cups flour, one cup milk, four eggs, three teaspoonfuls baking powder.

Filling. Whites of two eggs, one cup sugar, two heaping tablespoonfuls of powdered Gum Arabic, one cup hot water.

Make a layer cake like the above. Mix the Gum Arabic and sugar while dry, add the hot water and let it boil slowly until it forms a hard drop when tested in cold water; have the whites of the eggs beaten very stiff and add the boiling mixture slowly, beating rapidly all the time; when this is nearly cold add one drop of orange oil and a little pink confectioner's coloring; spread thickly between layers and use for icing. E. S. C.

White Layer Cake.

One and one-half cups of sugar, one-half cup of butter, whites of six eggs, two teaspoonfuls cream tartar stirred into two heaping cups of flour, one teaspoonful soda in half-cup of sweet milk; bake in layers.

For filling. Use boiled icing and stir into it one cup of chopped hickory nuts or English walnuts. Mrs. V. E. E.

Pawnee City, Nebraska.

Devil Cake

Custard part. -One cup of grated chocolate, one-half cup of sweet milk, one cup of brown sugar, yolk of one egg, one teas-

poonful of vanilla; stir together in porcelain saucepan; cook slowly until thick and put to cool.

Second part. One cup of brown sugar, one-half cup of butter, two cups flour, one-half cup of sweet milk and two eggs; cream butter, sugar and yolk of eggs; add milk and sifted flour and beaten whites of eggs; beat all together, then stir in.

Sponge Layer Cake.

Three eggs beaten separately; then beat the yolks into the whites; add, gradually, one small cup sugar, stirring while you add, one cup sifted flour, one teaspoonful baking powder, one-third cup cold water and one teaspoonful vanilla; bake in slow oven.

Orange filling. Grated rind and juice of one orange, one cup sugar, one egg, small piece butter; boil in double boiler until it thickens.

Mrs. R. G. W.,
San Francisco, Cal.

Roll Jell Cake.

One cup flour, one cup white sugar, two tablespoonfuls milk, two eggs, one teaspoonful baking powder; when baked turn on damp cloth and spread with jell; roll and leave in cloth to steam.

Mrs. J. H. N.,
Pipestone, Minn.

Santa Clara Cake.

One cupful sugar, one and one-half cupfuls flour, two teaspoonfuls baking powder; put this altogether; take one-half cupful melted butter; beat three eggs into this, fill up the rest of cup, running over, with milk, and then pour all into flour, sugar, etc., and mix thoroughly; flavor to taste and bake as layer cake, using any filling preferred.

Mrs. G. H. G.

Chocolate Cake.

Yolks of four eggs, beaten with one cup of sugar to a cream, add three-fourths cup grated chocolate, one-fourth teaspoonful

of allspice, one teaspoonful vanilla, four tablespoonfuls of boiling water; add two handfuls of mixed chopped nuts, orange, lemon and citron peel, one cup of flour, one and one-half teaspoonfuls yeast powder; lastly add the beaten whites of the eggs; bake in two layers in a moderate oven 20 or 25 minutes; when cool, put jelly or marmalade between and ice with chocolate icing made of one-half cup powdered sugar, one-half cup chocolate and hot water enough to spread. Mrs. S. D.

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PUDDINGS

"I sing the sweets, I know the charms, I feel
my morning incense and my evening meal—
The sweets of Hasty Pudding."

Plum Pudding.

One and one-half cups brown sugar, one and one-half cups chopped suet, one and one-half cups raisins, one cup currants, one cup citron and orange and lemon peel, one and one-half cups bread crumbs, one and one-half cups flour, a pinch of salt, four eggs, one teaspoonful soda, dissolved in hot water, one teaspoonful each of cloves, cinnamon, allspice and nutmeg, milk enough to make a stiff batter. Take a clean flour sack, rinse in hot water, put the pudding in and tie tightly, allowing a very little room to swell; drop in a large kettle of boiling water and boil from three to five hours; replenish the kettle with boiling water as it boils away. The secret of a good pudding is often in the cooking; it must not stop boiling one minute until ready to serve; turn occasionally when first put in, so it will not stick to the bottom; serve with both hard and boiled sauce.

Mrs. H. F. P.

Plum Pudding.

One pound of raisins, one pound of currants, one pound of suet chopped fine, three-fourths pound of stale bread crumbs, one-fourth pound of flour, one pound of sugar, two ounces each of candied lemon and citron, two ounces almonds, one nutmeg, ten eggs; mix altogether with one-half pint milk; pour into a bowl or floured cloth and boil five hours; a tablespoonful of lemon or vanilla may be added.

Pudding sauce. Stir to a cream one-half cup butter, one cup sugar and one egg; have boiling on the stove about a pint of thickened water; pour over the cream hot, stirring all the time; flavor to taste.

Mrs. Wm. E.

Suet Pudding.

One and one-half cups suet, chopped very fine, one cup raisins, seeded and chopped, one cup sweet milk (running over), one cup molasses, one teaspoonful soda, dissolved in a little hot water, one half teaspoonful salt, three cups flour (before sifting); boil four hours in gallon pail, with tight cover. This makes a large pudding. In using half, be generous in measuring ingredients.

Sauce.—One-half cup butter, one cup sugar, one-half cup boiling water; put in saucepan and boil for a few minutes; pour over the whites of two well-beaten eggs, then add the yolks; sprinkle flour over suet when chopping, as it prevents it adhering.

Mrs. D. M. S.

Wedding Pudding.

One cup clear salt pork, chopped fine, one cup sugar, one cup molasses, one cup chopped raisins, three and one-half cups flour, two cups sweet milk, one teaspoonful cloves, one teaspoonful soda; steam three hours.

Mrs. R. E. H.

Graham Pudding.

Two and one-half cups of graham flour, one cup sweet milk, one cup molasses, one cup currants or raisins, two small teaspoonfuls soda and a little salt; steam two hours.

Mrs. C. A. H.

"David Harum't" Pudding.

Scald three pints of fresh milk, into which (while hot) stir one pint of sifted Indian meal; stir frequently, and when cool add two well beaten eggs, one cup of syrup, one-half cup of brown sugar, one cup seeded raisins, a small cup of suet; ginger, cinnamon and salt to taste; bake slowly for about three hours in a porcelain baking dish. A most delicious sauce for this pudding is made by shaving a teacupful of maple sugar into one pint of rich or whipped cream.

Mrs. P. A. S.

Apple Mousse.

Wash, quarter and stew enough tart apples to make a pint of juice; strain through cheese cloth, add two tablespoonfuls of lemon juice and a cupful of sugar and stir until the sugar is dissolved; soften one-fourth of a box of gelatine in one-fourth of a cupful of cold water; dissolve with one-fourth of a cupful of boiling water, strain, add the fruit juice and set the bowl in a panful of ice; stir the jelly constantly and as it begins to stiffen, stir in a pint of cream, whipped to a froth; when well-mixed pour into a mould, packed in ice and salt, and let stand for two or three hours.

Mrs. M. R.,
Portland, Or.

Apple Pudding.

One-half cup sugar, one tablespoonful butter, one-half cup milk, one cup flour, one teaspoonful baking powder, two eggs; cream butter and sugar together and beat eggs separately; two large apples sliced fine and place in a buttered pudding dish and pour batter over and bake; to be eaten with whipped cream.

Mrs. H. W.

Chocolate Pudding.

Two cups of milk; put it on in a double boiler; when boiling stir in two level tablespoonfuls of corn starch, mixed with milk and the yolk of an egg; mix a teacupful of grated chocolate with cold milk till smooth, and stir slowly into the cooked mixture; sweeten to taste, and just before taking it from the stove add the well-beaten white of an egg and one teaspoonful vanilla; cool some moulds or cups with cold water; half fill the cups with the pudding and let it get cold; serve with cream. Mrs. J. A. F.

Fig Pudding.

One-half pound figs, one-half loaf bread (crumbed), one cup granulated sugar, three ounces melted butter, two eggs, one cup milk; chop figs fine, pour melted butter over, soak the bread in the milk, add the eggs and sugar beaten together; steam two hours.

Sauce for above. One-half cup sugar yolks of two eggs, two

tablespoonfuls melted butter; cream all together; add vanilla to flavor, and just before serving thin with one-half cup boiling water.

Mrs. C. K. M.,
San Francisco, Cal

Sponge Pudding.

One pint milk, two tablespoonfuls butter, two tablespoonfuls flour, one-half cup sugar, one teaspoonful vanilla, three eggs; put milk in double boiler; rub butter, flour and sugar well together and pour slowly over; cook until thick; remove from fire and add yolks; then beaten whites should be added slowly; put in pudding dish, place in pan of water and bake three-quarters of an hour; to be eaten with sauce.

Sauce. One egg, one cup sugar, one-half cup butter; beat thoroughly and mix together and let boil.

Brown Betty.

Soak a loaf of stale baker's bread in cold water for about 10 minutes; peel and slice thin six or seven large apples; butter deep baking dish and put in layer of bread from which the water has been pressed with the hands, next a thick layer of sliced apples, then a little sugar a dash of cinnamon and bits of butter; continue until dish is heaping full, as the pudding shrinks in baking; the last layer should be of bread with bits of butter over it; bake in moderate oven an hour or until apples are soft; some apples take longer; serve with cream or with following sauce:

Sauce. One cup sugar, one egg, one pint milk; beat sugar and egg until it is creamy; flavor to taste; heat milk to scalding and when ready to serve add egg and sugar and beat well; it should be foamy.

Mrs. O. F. H.

Rice Pudding.

Very Nice.

Three tablespoonfuls of rice, four tablespoonfuls sugar, one quart of milk, vanilla to taste, a little salt; mix all together and cook on top of stove for one or two hours, stirring every little while, then place in oven till done.

Mrs. A. V. A.

Snow Pudding.

One quart milk, one teacupful Instantaneous Tapioca, one-half teacupful sugar, white of one egg; heat milk in double boiler to scalding point, add sugar, stir well; slowly add tapioca; let cook five minutes, take off fire; whip white of egg stiff; thin a little with above mixture and gradually beat all together till smooth; put in glass cups or bowls and serve cold with raspberry or any fruit juice or with cream.

Mrs. T. H. R.,
San Francisco, Cal.

Peach Tapioca.

One cup coarse tapioca soaked over night in one quart cold water; put in pudding dish with one can peach juice and fruit; add sugar to taste and bake till tapioca is clear (about one hour); serve hot or cold with cream.

Mrs. Ph. H. R.,
San Francisco, Cal.

Transparent Pudding.

Eight eggs, one-half pound powdered sugar, one-half pound butter, one-half nutmeg; bake in deep pie plate, lined with pie crust.

Miss L. R.

Banana Float.

Two pints sweet milk, one pint cream, one box gelatine dissolved in one cup cold water; when the milk gets hot add one and one-half cups sugar; when boiling, dip out enough to finish dissolving the gelatine; pour into hot milk and boil ten minutes; when cold but not stiff stir in six bananas, previously sliced; add whipped cream last; serve with or without cream.

Miss L. N.,
Northport, Wash.

Banana Fritters.

Pare bananas and cut in two; then cut them lengthwise in slices about a quarter of an inch thick; make a batter of two eggs, one cup milk, one cup flour, one teaspoonful of butter and one of baking powder; cover each slice with batter and fry in hot lard; serve with whipped cream. Apples peeled, cored and sliced may be used the same way.

Mrs. N. T.

Fruit Puffs.

Two eggs, two tablespoonfuls sugar, one-half cup butter, one cup sweet milk, two cups flour, two teaspoonfuls baking powder; half fill cups with any kind of fruit, preserved or fresh; put two tablespoonsful of the batter on top of fruit and place cups in a saucepan of boiling water; steam twenty minutes. Mrs. J. C.,
Portland, Or.

Rice and Apple Pudding.

Boil some apples until quite tender and some rice in a separate saucepan, to the proportion of three pounds of apples to a breakfast cup of rice; butter a pie dish, spread the rice and apples in alternate layers, adding sugar and grated lemon rind to taste, until the dish is full; the last layer must be rice; put little bits of butter and bake with a plate over the top of the dish for quite an hour; nice hot or cold, with or without sauce.
Mrs. C.,
Portland, Or.

Banana Cream.

One-half box gelatine, four eggs, one quart of milk, one cup of sugar, a little salt; soak the gelatine one-half an hour in a part of the milk; beat the yolks of the eggs; add the sugar, milk and salt; put on the stove and when near the boiling point add the soaked gelatine, stirring all the time; when it boils, take off immediately; when cool add the beaten whites of the eggs, stir well and flavor to suit taste; pour in a mould to harden; serve with cream and sugar, if preferred. Mrs. W. G. H.

Sago Cream.

One tablespoonful sago; stir this into one pint of milk and put on the stove to boil; three eggs, beat yolks and whites separately; one-half cup of sugar, beaten into the yolks; then stir this into the milk and sago; let boil a very few minutes; have the whites of the eggs beaten very stiff and beat these into the boiling mixture just before you remove it from the stove; flavor to taste and serve cold; soak the sago for about thirty minutes in a little of the milk before putting it on to boil. Mrs. B.

Apple and Almond Charlotte.

Butter a baking dish thickly and sprinkle with brown sugar and chopped almonds; cover these with slices of bread moistened with milk; fill the dish nearly full of sliced apples, then spread more bread moistened with milk; sprinkle sugar, almonds and bits of butter; when it is baked, turn the baking dish upside down over a large plate and have a nice candied surface.

Frozen Cream.

Whip one pint of cream, sweeten and flavor to taste; color one-third with chocolate, one-third with cochineal, leave one-third white; put in freezer in layers, with stale macaroons crumbled between each layer; seal freezer with butter and cover with ice and salt; one pint of cream will fill a three-pound lard bucket to the top. Mrs. O. H.

A Delicious Dessert.

Make a lemon jellly mould and when set turn out on a fancy dish and serve with shredded pineapple and a heaping spoonful of whipped cream, sweetened and flavored.

Lemon Jelly—One-half box Knox's gelatine soaked in one-half pint of cold water a few minutes, then add one pint boiling water, three fourths cup sugar and juice of two lemons; stir all together till sugar is dissolved and then turn into mould. By using one-half of the colored gelaine with above quantity, a very pretty effect will be obtained. Miss I. D.

Date Pudding.

One cup of minced dates, one cup of suet, very finely chopped, one and one-half cup of very finely grated bread crumbs, five tablespoonfuls sugar, a pinch of salt; mix thoroughly with three well-beaten eggs; pour into a buttered mould and boil four hours; serve with hard sauce. Mrs. G. H. G.

Egg Pudding.

Four eggs well beaten, four tablespoonfuls flour added to the eggs until a smooth batter; add a pint of milk slowly, pinch of

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salt; beat well, put in a buttered tin and bake half an hour.

Sauce. One-half cup butter, one cup powdered sugar, one egg, well beaten together; very nice.

Black Pudding.

One pint molasses, one-fourth cup butter, one-fourth cup sugar, one and one-half cups flour, one-fourth cup sweet milk, three eggs, one-half teaspoonful cloves, one-half teaspoonful soda, one-half teaspoonful cinnamon; steam two and one-half hours in buttered pan.

Mrs. R. F. P.,
Portland, Or.

Prune Pudding.

One pound prunes, stewed, pitted, and chop pits, or use chopped almonds; chop prunes very fine; one-half cup sugar, juice and rind of one-half lemon, whites of four eggs; bake 20 minutes in moderate oven; serve hot or cold, with cream.

Miss M. F. M.,
San Francisco, Cal.

Prune Pudding.

One pound stewed prunes; remove stones and line baking dish; beat together four eggs, four tablespoonfuls sugar, a pinch of salt, one teaspoonful vanilla; add one quart milk; stir thoroughly and pour over prunes and bake as a custard; can add vinegar if desired.

Mrs. C. B. H.,
Skagway, Alaska.

Currant Puffs.

One cup dried currants or seedless raisins, one pint of flour, two teaspoonfuls baking powder, one teaspoonful salt, two eggs; add enough sweet milk to make a batter a little thicker than for cake; butter six cups and fill half full; set in closely covered steamer and steam one hour; serve with hard or wine sauce.

Mrs. O. F. H.

Almond Blanc Mange.

Boil together one quart milk, four tablespoonfuls each of corn starch and sugar, add a pinch of salt; when thick, stir into it thirty blanched and split almonds and mould; garnish with almonds and serve with cream and sugar.

Miss M. F. M.,
San Francisco, Cal.

Hulnah.

Wash one cup rice, add to it one quart milk, one cup granulated sugar, one teaspoonful corn starch and butter size of a walnut; mix corn starch with a little milk to dissolve before adding it to other ingredients; add quarter of nutmeg grated and bake an hour and a half, stirring occasionally, until it thickens, then let it brown; take from oven and allow to cool; remove from skin; p'ay over the top a few preserved or canned cherries; beat the whites of three eggs to stiff froth and spread over fruit; sprinkle with powdered sugar and brown in oven; serve with whipped cream.

Miss M. F. M.,
San Francisco, Cal.

Floating Island.

One quart milk, five eggs, one cup sugar, one tablespoonful corn starch, one teaspoonful vanilla, a pinch of salt; put milk in saucepan over boiling water; separate the eggs and beat whites to stiff froth; when milk comes to boiling heat drop spoonfuls and turn them carefully until cooked; then remove and p'ace in dish; have the yolks, sugar and corn starch beaten together; thin with little cold milk, and add to boiling milk; let boil up, remove from stove, add vanilla, let cool and pour over whites.

Ms. J. W. H.

Apple Snow.

Peal and grate one large or two medium sized sour apples, sprinkle over a cup of sugar as you grate apples; then add the whites of two eggs, beating constantly until very stiff and light; put in glass dish; make custard of two eggs, one pint milk, one teaspoonful corn starch, one-half cup sugar; beat eggs, sugar and corn starch together, then, with cold milk, add to boiling milk; let boil, remove from stove, add teaspoonful vanilla; when cold pour around the apple snow; if apples are not tart, use a little cream tartar.

Mrs. J. W. H.

PIES

"Who'll dare deny the truth
There's poetry in pie?"
—Longfellow.

Pie Crust.

One secret of good pie crust is to have the flour and lard cold, and to keep them so until put in the oven. Wash the hands in cold water just before mixing. Allow one large tablespoonful of lard to each pie. Mix lard thoroughly with the flour, adding a little salt. Wet with water and mix until it is of a consistency to roll. Then roll until about half large enough to cover pie tin; spread with butter, fold and roll to a size large enough for the tin.

Marion Holmes' Puff Paste.

To each pound of flour allow a pound of butter; use half the butter with the flour, and cold water enough to mould it; roll out quite thin, and put in half the butter that remains in small bits; dredge this with flour; roll up the paste, then roll it out again thin; put in the rest of the butter and roll up as before; repeat this until the butter is all used up; it must be done quickly; be careful not to handle it any more than you can help; put it in a cool place until you are ready to use it.

Lemon Pie.

One cup butter, two cups sugar, yolks of four eggs, one lemon, juice and rind, two medium slices of bread, crumbed, one cup boiling water; cream butter and sugar, add yolks of eggs and lemon and lastly pour boiling water over bread; mix all together; pour in pie shell; while in the oven beat whites of eggs to a froth and mix in four teaspoonfuls of sugar; turn it over the pie and return to oven until nicely browned. Mrs.W. A. S.

Lemon Pie.

One lemon, one cup sugar, two eggs; place the juice and grated rind of the lemon, sugar and yolks of the eggs in a basin and let it boil briskly about one minute; have the whites well beaten, then stir the boiled mixture into them, stirring gently until well mixed; pour this into the baked crust and place in oven to brown. Mrs. A. S.

Lemon Meringue Pie.

Beat the yolks of four eggs, ten tablespoonfuls of sugar, three of melted butter and the juice of one lemon and a half, add three tablespoonfuls of milk or water; bake in an under crust; then beat the whites, pour over the top and put in the oven to brown. Mrs. C. W. T.,
California.

Mock Mince Pie.

Six soda crackers, rolled fine, two cups cold water, one cup molasses and one of brown sugar, one glass jelly, one-half cup citron, two cups each of raisins and currants, one tablespoonful cinnamon, one teaspoonful each cloves, nutmeg and salt, one-half teaspoonful pepper, two eggs, beaten lightly; mix well; sufficient for six pies.

Chocolate Pie.

One coffee cup milk, two tablespoonfuls grated chocolate, three-fourths cup white sugar, yolks of two eggs; heat milk and when boiling stir in the chocolate, sugar and eggs, previously mixed with one small tablespoonful corn starch; flavor with vanilla and bake under crust separately as in lemon pie.

Pies.

Currant or very juicy pies can be kept from running over by pinching a strip of wet white cloth around the edges.

Cream Pie.

One pint cream, small pinch of salt, two scant tablespoonfuls corn starch, yolks of three eggs, one-half cup sugar, one-half teaspoonful lemon juice; cook over water; bake crust alone, pour in mixture; cover with meringue made of the whites of three eggs, three tablespoonfuls of sugar, one-half teaspoonful lemon juice; brown in oven; enough for two pies. Mrs. S. E.

Beverly Pie.

Pare and grate some sweet, mellow apples, about a dozen, to a pint of grated pulp put a pint of milk, two eggs two tablespoonfuls melted butter, the grated peel of lemon; sweeten to your taste; to be baked in a deep plate, with only a lower crust.

Mrs. N. T.

Pumpkin Pie.

One quart stewed pumpkin whipped rapidly from one to five minutes or until smooth and light; it does not need straining; add one quart of milk, one cup sugar, one teaspoonful ginger and some mace and cinnamon each; beat all well together, then stir in seven well-beaten eggs; bake in crust without cover; the whipping gives to the pie an excellence that will prove a surprise. Mrs. H. C. T.

Sweet Potato Pie.

Bake sufficient sweet potatoes to make a pint when removed from jackets; add one quart sweet milk; stir thoroughly; put through colander; beat four eggs, three tablespoonfuls white sugar, one of brown sugar or molasses; add this to the sweet potatoes and milk; also one teaspoonful allspice, one-half teaspoonful each mace, cinnamon and ginger, a pinch of salt; stir thoroughly and bake with one crust; this is a sufficient quantity for two pies. These pies are nice with the following sauce:

Sauce One cup boiling water, three-fourths cup maple sugar or syrup, piece butter size of an egg; when boiling add one teaspoonful (scant) flour, which has been thinned in cold water.

Mrs. D. M. S.

Cream Cocoanut Pie.

One tablespoonful butter and one-half cup sugar, beaten to

a cream, yolks of two eggs, well-beaten, and two tablespoonfuls of sifted flour made smooth in a little milk; then stir the flour in the eggs and beat good one and one-third cups of milk and one-half cup cocoanut.

Frosting. Whites of two eggs with two tablespoonfuls of sugar. Mrs. H. D. T.

Mince Meat.

One quart of minced meat, one quart of chopped suet, three quarts chopped tart apples, one quart of Zante currants, one quart of chopped seedless raisins, one quart of whole seedless raisins, one quart of moist brown sugar, three lemons or three tablespoonfuls of lemon extract, two grated nutmegs, one tablespoonful each of mace, cloves, allspice, cinnamon, salt and pepper, one quart of new cider, in which boil one quart of syrup until the mixture is clear and thick, one-half pound of butter. Mrs. B.

Mince Meat (without a home.)

Four pounds meat, chopped, eight pounds chopped apples or more, three pounds raisins, two pounds currants, one pound citron, one pint brandy, three quarts cider, one tablespoonful cinnamon, one nutmeg, one tablespoonful cloves; make sweet with bown sugar and syrup, allspice and mace; let stand 24 hours before using; seven pounds meat quite fat, and chop fat with meat; no suet. Mrs. W. H. H.

Bakewell Pie.

Two eggs, one lemon, one-fourth pound sugar, one-fourth pound butter. Line a dish with puff paste; beat butter and sugar to a cream; grate the rind of the lemon and mix into the cream with the juice; whip the eggs and beat all well together; put a layer of preserves on the paste; cover with the mixture and bake for one-half hour. Mrs. G. W.

Banana Custard Pie.

Take two ripe bananas, rub them through a colander and have them perfectly smooth; mix them with one pint of milk, two tablespoonfuls of sugar, two eggs and a very small pinch of salt; bake in a slow oven with just a lower crust.

Mrs. E. Y.,
Ottawa, Ill.

Pickles, Jellies and Jams

"Hunger is the best seasoning for meats."

Spanish Pickles.

One-half peck green tomatoes, one-half peck ripe tomatoes, one-half dozen onions, cut all fine and salt; let stand over night; boil one hour with one and one-half pounds of sugar, with vinegar enough to cover; one-half spoonful of horseradish, one-half spoonful of ground pepper, one-half spoonful mustard seed, one-half spoonful cloves, one-half spoonful mace, one and one-half spoonfuls celery seed, one and one-half spoonfuls of turmeric; after taking off the stove add three dozen cucumber pickles cut in slices. Mrs. B. L. W.

Sweet Pickles.

To 500 small cucumbers take three quarts of cider vinegar; add two ounces each cinnamon, allspice and cloves, three pounds light brown sugar and a few small red peppers; let the pickles stand over night in salt and water, then put them in the cold vinegar and let come to boil, and boil two or three minutes. If the vinegar is too strong add one quart of water.

Pickled Onions.

Take small onions, silver skin preferred, put them on stove in a kettle of cold water and let them become well heated, then peel; put them in salt brine strong enough to float a potato; leave them for three days; then take from brine, bottle and cover with malt vinegar that has been boiled with spices, seal. Mrs. J. L. B.

Tomato Fry.

Two gallons green tomatoes, 12 large onions (sliced), two quarts vinegar, one quart of sugar, two tablespoonfuls salt, two tablespoonfuls of ground mustard, two tablespoonfuls of black

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pepper, one tablespoonful allspice, one tablespoonful cloves, one tablespoonful cinnamon; cook until tender and set away in glass jars; avoid overcooking. Mrs. O. H.

Chili Sauce.

Twelve large tomatoes, ripe, six onions, four peppers, one cup sugar, one tablespoonful salt and black peppers; boil three hours; one pint of vinegar. Mrs. J. P.,
S. F., California

Pickles.

Fill a quart jar with small cucumbers put in a teaspoonful of brown sugar with one of salt and fill the jar with good strong vinegar. If you wish the pickles strong boil the vinegar with the sugar and salt. Miss M. L. G.

Ida's Oil Pickles.

Twenty-five gerkins sliced fine, two good-sized onions chopped; sprinkle with salt, drain over night; then mix two tablespoonsful oil, one tablespoonful celery seed, and one-half teaspoon pepper; put in jars and cover with cold vinegar. Mrs. F. P. K.

Oil Pickles.

One hundred small cucumbers, one pint chopped onions, one ounce celery seed, one ounce mustard seed, one-half ounce caraway seed, one-half pint salad oil; cut lengthwise, salt well over night; then mix the above ingredients, pour over the cucumbers and when well mixed fill pint jars and pour cold over enough vinegar to cover; then seal and they will keep a year or more.
Mrs. G. F. R., Portland.

Mustard Pickles.

One quart cucumbers, two inches long, 1 quart large cucumbers cut in small bits, one quart button onions, one large head cauliflower divided into small pieces, four red bull-nose peppers

cut into bits; make weak brine and soak all over night; drain and while draining, put two quarts vinegar into a porcelain kettle and put on stove to boil, then add six tablespoonsful mustard, one large tablespoonful of tumeric, one cup of flour and one cup sugar, which has been made into a paste with cold vinegar; add pickles, stir thoroughly, remove from stove, bottle and seal.

Mrs. C. B. H.,
Skagway, Alaska.

Green Tomato Catsup.

Cut one peck green tomatoes that are slightly turned red, three onions, put in jar with one teacup salt; in morning pour all in porcelain kettle; add four green peppers chopped fine; cook until very tender; then put through colander; put back on stove in porcelain pan, adding one tablespoon each clove, cinnamon and mace, one pint vinegar, one pint white sugar, one teaspoon black pepper; add salt and red pepper to taste; cook three hours; just before removing from stove add one tablespoon tumeric, mixed in cold vinegar; bottle and seal Mrs. D. M. S.

Tomato Catsup.

Fill a large kettle with ripe tomatoes, add about six onions and six green peppers, let them cook until soft; take them from the fire and strain through a flour sifter; to each gallon of juice add three tablespoonfuls salt, two tablespoonful pepper, three tablespoonfuls mustard, two tablespoonfuls allspice, one tablespoonful cinnamon, tie in spice bag; let boil for five hours then add to each gallon of juice one quart vinegar, boil another hour; bottle and seal. Mrs. N. T.

"Bell" Peppers, Stuffed.

Chop fine one head of cabbage, one head cauliflower, ten green tomatoes, six onions, four green peppers; add one-half cup salt and let stand twenty-four hours, then drain off all the liquor and add: one tablespoonful mustard seed, two tablespoonfuls horse raddish, one-half cup brown sugar, one teaspoonful ground mustard, one teaspoonful ground ginger, a teaspoonful each cloves,

allspice and pepper; prepare the peppers as follows: cut off the blossom end so as to form covers, then "scoup" out the inside skin and seeds (a few of the seeds may be added to the dressing) put the peppers with covers into salt brine and let stand three or four days; drain, fill with dressing, tieing the covers on with string; place in stone jar and pour over them boiling vinegar seasoned with whole cloves, allspice and bay leaves; let stand twenty-four hours, pour off vinegar, boil and pour over again; repeat three or four times; good to eat in two weeks, but better in ten. Mrs. N. T.

Pickled Red Cabbage.

Shred red cabbage, put in colander and sprinkle with salt and let drain twenty-four hours or longer, then dry in a cloth; put vinegar to boil with whole spices—allspice, cloves, pepper, ginger; when the vinegar is cold pour it over the cabbage which has been placed in a jar or crock. Mrs. T.

Strawberry or Raspberry Jam.

Pick off the stems and wash the berries thoroughly; put into a preserving kettle with a little water and mash the fruit with a wooden spoon; boil fifteen or twenty minutes, stirring often, and skimming off any scum that may arise; then add sugar in the proportion of three-fourths of a pound of sugar to a pound of fruit, or measure the fruit before it goes in the kettle and to every pint of fruit allow three-fourths pint of sugar; boil thirty minutes longer, stirring often; when done pour in glasses and cover with paper.

To tell when the jam is sufficiently cooked take out a little on a sauce dish. If no juice or moisture gathers about it and it looks dry and glistening, it is thoroughly done.

Jelly.

Use fruit that is not over ripe, wash thoroughly, and remove the hulls or stems; stew closely covered till soft and easily mashed. Have ready a strong bag made of rather coarse muslin

or linen; dip the bag into hot water and wring dry; pour the stewed fruit into the bag and hang in a warm place and let the juice drip into an earthen dish; press the sides of the bag with a spoon but do not wring the bag if you wish to have clear jelly; to every pint of juice allow three-fourths of a pound of best granulated sugar; place the sugar in the oven to get hot, while you boil the fruit juice; have a hot fire and boil it steadily, uncovered for twenty minutes; then add the hot sugar, stir until it dissolves and boil a few minutes till it begins to thicken; pour quickly through cheese cloth into a large pitcher and then fill your glasses from the pitcher; Have the glasses hot you may have them in a very large baking pan which is half filled with very hot water. If the jelly is not quite stiff enough, let it stand uncovered in the sun a day or two. Mrs. J. A. F.

Spiced Currants.

Three pounds of white sugar, five pounds of ripe currants, one tablespoonful each cloves, nutmeg, cinnamon and allspice Boil currants one hour, then add sugar, spices and one half pint vinegar. Boil half an hour longer and bottle. Mrs. E. Z. F.

Pickled Peaches.

Seven pounds of fruit, four or five of sugar, one pint of vinegar; allspice, cinnamon and cloves to taste. Put spice in a thin cloth, and put in the hot vinegar. For sweet pickles, put two or three cloves in each. Put fruit in hot vinegar and sugar until they cook through Then remove the fruit and boil down the liquor to a thick syrup. Put in peaches again and let them boil a minute, then put up air tight. This recipe is equally as good for pears or Italian prunes. MRS. HENRY C. THOMPSON.

Spiced Plums or Grapes.

To seven pounds of plums take four pounds of sugar and one quart vinegar, two ounces each of cinnamon stick and cloves, one tablespoon mace. Put in jar a layer of plums and layer of spices until all are used; then scald vinegar and sugar, pour on fruit when hot; pour off and scald vinegar for four mornings.

The fourth morning put plums and spices in fruit jars and cover with the vinegar, which has been well boiled. Grapes may be put up this way.

Pineapple Marmalade.

Grate a pineapple, take an equal amount of sugar and the grated pineapple. Boil about 10 minutes. Put in glasses and cover with paper. Mrs. M. C.

Orange Marmalade.

Four sweet oranges, one lemon, cut fine. Put into a jar or dish with four pints of cold water and let stand fully 24 hours, then boil one hour, or until soft; add four pounds of sugar and boil fast one-half hour. Pour into glasses to harden. (Be careful to remove the seeds. Mrs. G. H. G.

Orange Marmalade.

Eight oranges, four lemons—shave skin, juice and pulp fine—then two cups of water to one of orange and lemon. Stand over night. Boil about 20 minutes or until skin is tender. Then one cup of sugar to each cup of orange and lemon. Cook till it jells on spoon Just before done, two tablespoonfuls of powdered gum arabic thinned in a little water put in to clear the marmalade. Mrs. L. G.
S F., Cal.

Preserved Pineapple.

Pare, cut off the eyes, quarter and remove the hard centers then slice the quarters very thin; allow as much sugar as you have fruit; place the fruit and sugar in alternate layers in an earthen dish; let stand 24 hours when the fruit will be clear, then heat to a boiling point and seal in glass jars. Fine for cake filling, gelatine pudding, etc. Mrs. I. P., S. F., Cal.

Crab Apple Jelly.

Wash fruit clean, put in kettle, cover with water and boil until thoroughly cooked. Then pour it in a jelly bag or sieve,

and let it drain. Do not press it through. For each pint of juice allow one pound of sugar. Boil from 20 minutes to half an hour. Jellies can be made from quinces, peaches and Porter apples by following the same directions.

Peach and Apricot Marmalade.

Cut up fruit without paring, cover with water and boil until tender. Rub through a sieve and to every pint of pulp add ¾ pint of sugar and juice of half a lemon. Boil two hours, stirring often. Crabapple or plum marmalade may be made in the same manner.

Lemon Butter.

Nice for Picnics.

Yolk of six eggs, three lemons, three cups of sugar, one-half cup butter. Grate one whole lemon and the inside of the other two. Strain through a sieve to remove seeds and skin. Beat eggs, add sugar and lemons, boil until it thickens. To be used cold, as butter on bread. Mrs. W.

Ripe Tomato Preserves.

Scald and peel quite ripe tomatoes. To seven pounds of fruit add seven pounds of sugar. Let stand over night, then drain and boil syrup, clarifying with white of egg. Add tomatoes and cook five or six hours, stirring often. Add six lemons sliced thin and two or three pieces of root ginger, if one likes the flavor, a short time before taking from the fire. When cold cover in stone jar. Mrs. JOHN N. GRIFFIN.

CHAFING DISHES

Crabs a la Creole.

For Chafing Dish (Excellent).

Take one can tomatoes; after straining, put in chafing dish; when at boiling point, add thickening made with butter size of walnut and one tablespoonful flour; mix butter and flour to cream, then add to tomatoes, dash of red pepper, salt to taste, two teaspoonfuls Worcestershire sauce, one clove, garlic, grated, then add meat of three good-sized crabs; allow to cook briskly for three or four minutes; have meat from crabs minced very fine; sufficient for four people. Mrs. G. P. R.

Creamed Oysters.

One quart of oysters, one pint of cream, one tablespoonful of butter, two teaspoonfuls of corn starch; put butter and cream in the chafing dish and when boiling hot add the corn starch, dissolved in a little milk; let it boil three minutes, season, and add the oysters, which have been well-drained; cook until heated through and serve. If you have not sufficient cream, milk will do by adding more butter. Mrs. C. W. F.

Pan Roast.

One dozen large oysters, one-half pint oyster liquid, one tablespoonful butter, salt and pepper; melt the butter in chafing dish and as it creams add the oysters, liquid, salt and pepper; cook about two minutes; serve on slices of toast, with sufficient liquid to moisten the toast.

Cheese Omelette.

Chafing-dish. Three tablespoonfuls grated cheese; four eggs; four tablespoonfuls milk; butter half the size of an egg. Break the eggs into a bowl, beat thoroughly; put the butter into the

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chafing dish and when very hot turn the well beaten eggs in; let it cook till it thickens, but do not stir it. Sprinkle in the cheese when it begins to thicken; loosen from the edges with a knife; roll and serve on hot platter. Mrs. A. S. H.,
Alhambra, Cal.

Scalloped Oysters in Chafing Dish.

Put in chafing dish two tablespoonfuls of butter; when it begins to color, cover the bottom of the dish with oysters from which the liquor has been strained; sprinkle with cracker crumbs, salt and pepper, and so continue till the dish is full. Pour in a teacup of cream and enough oyster juice to bring the liquid to the top. Cover and place in hot water pan to cook for 20 or 30 minutes. Mrs. P. A. S.

Welsh Rarebit.

One pound of Clatsop cream cheese broken into small pieces, two-thirds of a cup of rich cream, one even teaspoonful of dry mustard, two or three dashes of red pepper, one tablespoonful of Worcestershire sauce, a salt spoonful of salt. Put all together in the chafing dish and stir constantly until smooth. Do not be discouraged if a thick, gummy substance should form in the center of the dish, two previously beaten eggs stirred in will dispel the lumps and you will smile at the golden cream now ready for buttered toast or hot soda crackers. Mrs. P. A. S.

Salted Almonds.

Half pound almonds, tablespoonful of butter or olive oil, salt. Shell, blanch and dry the almonds. Put butter or oil in the chafing dish, and when heated add almonds. Cook to a delicate brown, shaking the dish constantly and stirring often to keep from burning. Drain the almonds and dry on soft paper and sprinkle with fine salt.

Cheese Fondu.

Tablespoonful of butter, cup fresh milk, cup of fine bread crumbs, two cups of grated cheese, saltspoonful of dry mustard, cayenne, two eggs. Put butter in chafing dish; when melted add

milk, bread crumbs, cheese and mustard. Season with cayenne. Stir constantly and add, just before serving, the two eggs beaten light.

Omelette.

Four eggs, teaspoonful of butter, four tablespoonfuls of milk Put butter into chafing dish and when very hot pour in the eggs, which have been well beaten, with the milk. When done roll the edge quickly over until all rolled up. Miss N. N.

Welsh Rarebit.

One-half pound fresh Clatsop Cream Cheese, two tablespoonfuls butter, one teaspoonful Worcestershire sauce, one-half teaspoonful mustard, one-half tumbler of ale, a little red pepper and, if preferred, a hot dash of Tobasco sauce. Put ale, mustard, butter, pepper and Worcestershire sauce in chafing dish and let come to a boil, then stir in cheese which has been cut or broken into very small pieces. Stir until melted, when it will be a thick cream. Serve on hot buttered toast or crackers, on hot plates. This will make enough for six or eight persons.

Mrs. C. W. FULTON.

Chicken Mince.

Place two tablespoonfuls of butter and one of flour in the pan, and when thoroughly absorbed add a cup of milk. When creamy add two cupfuls of cold cooked chicken that has been cut into dice, stirring well; when quite hot, add a seasoning of salt and just at the last a dust of pepper.

Calves' liver and veal may be treated the same, but other meats improve by adding stock instead of milk, and adding Worcestershire sauce and a saltspoonful of curry for seasoning. These meats already cooked require rapid reheating, and are particularly satisfactory on the chafing dish.

Chow Chow.

Cut one peck of green tomatoes and six large onions in thin slices, and with one teacupful of salt, pack in layers of tomatoes.

onions and salt and let stand over night, in morning pour off liquid that has formed; add four green peppers and chop all very finely; put in porcelain kettle one pint vinegar, a tablespoon each cloves, cinnamon, white mustard and celery seed; one cup sugar, add chopped tomatoes, onions and peppers; cook until soft; then mix one tablespoon tumeric in cold vinegar and add; bottle in fruit jars. Miss L. M.

CANDIES, ICES, ETC.

"Let's turn from sober themes, and think upon the frivolous; The sweets. What say you, are they frivolous? Nay; rather the variety which makes the spice of life."

Taffy.

Three cupfuls sugar, one-half cupful water, one-half cupful vinegar; stir together, then boil; try to see when done by dropping a little of the mixture in water, when it crackles remove, pour into a pan, add a few drops of flavoring; when cool, pull and break into small pieces. Mrs. B. V. D.

Peppermint Creams.

Two cups sugar (white), one cup boiling water; boil until it runs together when put in cold water, say 5 minutes; pour into a bowl and beat until stiff; set bowl in boiling water until soft; add two drops of oil of peppermint and drop on marble slab, slightly greased with olive oil. Mrs. B. V. D.

Mary's Candy.

Three cups white sugar, three squares grated sweetened chocolate, one-fourth pound butter, one cup milk or cream, boil twenty-five minutes, pour on buttered tin while warm, cut in squares; add nuts if desired. Miss M. C.

Baltimore Caramels.

Two and one-half pounds brown sugar, one-half pound chocolate, one cup sweet milk, one tablespoon butter; mix all together and stir constantly over a hot fire until it hardens when dropped in cold water; usually takes between twenty and thirty minutes if fire is hot; pour into a buttered pan and when nearly cool cut into squares. One-half this amount will make sufficient for a few people.

Molasses Candy.

Mix one cup molasses, one cup white sugar, two tablespoons vinegar, one large tablespoon butter; boil (but do not stir) until it hardens when dropped in cold water; stir in a teaspoon soda just before removing from stove; pour on buttered plate and when cool enough, pull over a large hook or nail.

Mrs. C. A. T.

Chocolate Squares.

Three-fourths cup grated chocolate, two cups brown sugar, three-fourths cup cold water, half a tablespoon of butter, one-half tablespoon vinegar, one tablespoon vanilla added just before removing from the fire; do not stir but shake the vessel gently while cooking; boil on top of stove over a good fire until it becomes brittle when tried in cold water; pour into a well buttered platter and check off into squares while it is soft.

Pinoche.

One and one-half cups brown sugar, one-half cup white sugar, one tablespoon butter, two tablespoons milk; stir constantly for four minutes after it begins to boil; cook until it is tough but not brittle; flavor with vanilla and add one cup walnuts; pour into flat dish and when cold cut in squares. Mrs. C. M. T.

Peanut Candy.

One pint white sugar, one pint peanuts after they are shelled and rolled; put sugar in sauce pan dry; stir until melted, then when it comes to a boil stir in nuts, and pour on buttered platter.

Mrs. D. M. S.

Molasses Candy.

Three cups sugar, one cup syrup, one cup New Orleans molasses, one cup hot water, one tablespoon butter; boil until it cracks when tested in water, pour on buttered pans and pull when cold enough to handle. E. S. C.

Popcorn Balls.

Take a three-gallon pan and fill it nearly level full of popped corn, then take a cup of molasses and a small piece of butter and boil until it will set, drop a little into cold water to try and if it sets pour it all around on the corn; then take a large spoon and stir well; when mixed, butter your hands, take as much corn as you can press together and make into a ball.

Chocolate Creams.

Two cups of powdered or confectioners' sugar, one half cup of cream; boil about three minutes, then take from the stove and stir until cool and creamy, mold into balls; melt some Baker's chocolate, set the dish containing it into hot water to keep it from "setting." Dip the balls into this and place on buttered tins until dry.

These creams are better if made the day before you wish to use them. Miss B.

Fruit Sherbet.

Mash any ripe fruit and pass it through a sieve; to every quart of juice add a quart of water and sweeten to taste; when the sugar is dissolved strain again and freeze; two tablespoonfuls of gelatine dissolved in hot water can be added if desired.

Lemon Sherbet.

One quart water, one pint white sugar, juice of four large lemons; boil water and sugar with the yellow rind of two lemons five minutes, strain and cool; when cool add lemon juice; freeze five or ten minutes and then add well-beaten whites of two eggs, to which has been added one tablespoon sugar; and finish freezing. Mrs. D. M. S.

Orange Ice.

One quart water, three oranges, two cups sugar, grate rind of one orange, and rind of one-half lemon, juice of one lemon, strain and freeze. Mrs. D. M. S.

Ice Cream.

One pint cream, one quart milk, three eggs separated, two cups sugar beaten with the yolks, beat the whites of eggs light and mix well, flavor with any flavoring desired. This will make one gallon of cream.

Chocolate for Twenty Cups.

Twelve tablespoonfuls of grated chocolate, twelve tablespoonfuls sugar, two tablespoonfuls cornstach and three pints of milk, three pints of water; mix sugar, cornstarch and chocolate together, stir into the boiling milk and water; let it boil five or ten minutes after it comes to a boil. Mrs. H.

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MISCELLANEOUS

Noodles Charlotte.

One cup of sugar, raisins, little citron, grated peel of lemon and juice, six or eight eggs and plenty of fat or butter to keep from burning. Bake two hours. Boil noodles in hot water to which salt has been added for five minutes; strain and let cool water run over them. When cold beat yolks and sugar until light, the whites to stiff froth, add to sugar and eggs then the noodles and other ingredients. Use plenty of fat or butter to bake.

Mrs. D. M. B., Portland.

Cheese Straws.

Mix together one-half pound of flour, five ounces of butter, five ounces grated cheese, two eggs, pinch of mustard, salt and pepper. Make into stiff paste, sprinkle board with flour, roll out thin and cut into sticks one-quarter inch wide and about as long as a lead pencil, and bake.

French Omelette.

One cup boiling milk, with one tablespoonful butter melted in it. Pour this on one cup light bread crumbs; add salt and the yolks of six eggs, well beaten; add beaten whites and fry in hot butter; when almost done fold over. This will make two.

Mrs. O. H.

Stuffed Eggs.

Chop very fine a green pickle, green pepper, onion, raddish, celery and letuce. Have some eggs boiled hard and cut lengthwise, rub the yellow smooth and mix with the chopped greens. Add some shrimps, anchovies or sardines. The shrimps must be chopped just a little bit, and if fish are used instead, bone and skin them, and then rub as smooth as possible; add a little salt

and pepper. The best olive oil and vinegar should be mixed in, but not enough to make too soft. Fill up the whites in shape of whole yolk. Pour mayonnaise dressing over each egg.

Mrs. N. T.

Cheese Sandwiches.

Melt a teaspoonful of butter and add two teaspoonfuls of flour and allow it to bubble for a minute. Add a half cup of milk. When this begins to thicken, add a cup full of cheese cut into small pieces. Keep stirring until all the cheese is dissolved. Add salt to taste, a teaspoonful of paprica or a little cayenne. Spread while hot on pieces of bread. E. S. C.

Chicken Croquettes.

Four cups minced chicken, one cup bread crumbs, three eggs, drawn butter. Roll chicken, bread crumbs seasoning and enough drawn butter to moisten, into balls. Dip them into beaten eggs and bread crumbs. Put in chafing dish with enough butter to fry brown. Miss T.

Corn Soup.

Cook one can of corn in two cups of cold water for half an hour. Boil one quart of milk with two slices of onion in double boiler. Salt and pepper to taste. Add corn to milk, cook a few minutes and strain. Thicken with two tablespoons of butter rubbed to a smooth paste with one tablespoonful of flour.

Mrs. GARNER.

Soup with Cracker Dumplings.

Take any good stock and have it boiling and add these dumplings: Roll three soda crackers to a powder, two tablespoonfuls of flour, a pinch each of sage, mace, pepper and salt and a leaf of parsley, cut fine, and a half teaspoon baking powder and mix with one egg. Drop this batter into the soup a half teaspoonful at a time, and allow it to boil for 15 minutes.

E. S. C.

Bean Soup.

One cup dried white beans, cooked until they are soft; add a large onion, a carrot, a small turnip, three large tomatoes (or a half can), two or three potatoes. Cut the vegetabes fine and cover well with beef stock or hot water (in this case add extract of beef to taste), and salt. When the vegetables are thoroughly done, strain and mash the vegetabes through a strainer. Serve with little dices of bread toasted in the oven. E. S. C.

Egg Plant with Tomato Sauce.

Take two medium-sized egg plants, pare and cut each in about eight pieces. Parboil in soft water for about a half hour. While this is boiling prepare one small onion and two cloves of garlic by cutting them in very small pieces. Peel three or four tomatoes. Drain the egg plant, add the tomatoes and onion and garlic, one teaspoonful of paprica, or a very little cayenne, a tablespoonful of butter and a sprinke of flour, cover and simmer for half or three-quaters of an hour. E. S. C.

Philadelphia Pepper Pot.

Put two pounds of tripe and four calves' feet into your soup pot and cover with water; add a red pepper and boil until very tender. Take out the meats and skim the liquid, to which add the meats well chopped. If there is not enough liquid you must add boiling water. Put into it a half teaspoonful each of sweet marjoram, sweet basil and thyme, two sliced onions, about one cup or more, sliced potatoes, and salt. Boil until the vegetables are quite tender, then add lastly dumplings made of butter and flour (with, of course necessary water and salt). Serve hot.

Mrs B. O. C.

Chicken Soup, French.

Select an old fat chicken. When nicely singed and cleaned put in soup pot and cover with water. Bring slowly to a boil and continue until the fowl is so tender the meat will drop from the bones. Remove the chicken, which may be converted into cro-

quettes or many other things—such as being finely minced, mixed with parsley, bread crumbs, melted butter and well-beaten egg of course pepper and salt to taste, then make into small, flat cakes around the thigh, leg and other suitable bones—then dip in egg and bread and cracker crumbs and fry in part buter and lard. To return to the soup: Add rice, salt, pepper and parsley, and about five minutes before taking up add balls the size of a marble made as follows: One cup finely grated bread crumbs, rub into them one teaspoon of butter, a little nutmeg and salt and one egg, well beaten. Then form your balls and drop in soup. This soup shoud be served with a very thin slice of lemon floating in each soup plate. Mrs. B. O. C.

Ochra or Gumbo Soup.

A Favorite Southern One.

About two quarts ochra sliced thin, one quart tomatoes cut fine, large lump butter, two pounds beef, and about one-half pound bacon or ham cut into small pieces. Put meats and ochra in soup pot with sufficient water to cover, and cook about an hour. Then add tomatoes and fully two quarts of boiling water. Boil well and skim frequently, then add the butter, a little cayenne pepper and salt, a handful of rice well-washed, and added with tomatoes, also a few potatoes improves this.

Baked Sole.

Roll the fish in cracker crumbs and bake with plenty of butter, basting often. Take about four tomatoes, peel and add a little chopped onion and some parsley; cook about an hour then strain and season highly. When the fish is done pour over it the sauce, adding half a pint of oysters and half a pint of shrimps. Put in oven until the oysters are well heated through. Then serve garnished with slices of lemon and sprigs of parsley.

Mrs. L. R.

Lobster on Toast.

Put in a frying pan a good sized piece of butter; add to this a little finely cut onion. When the onion is fried a yellow brown

add a scant tablespoonful of flour, then add the lobster, shredded very fine, one cup of cream, salt, pepper (cayenne) and catsup to taste. Boil about 10 minutes and serve at once on buttered toast. Crab can be prepared in the same manner. Mrs. C. M. C.

Scalloped Clams.

Put a layer of clams in a baking dish, then a layer of cracker crumbs, with pepper, butter and salt, and a little parsley, until the dish is full, then take two eggs, beat until light, add some milk pour over all and bake about 15 minutes.

Mrs. C. W. H.

Sandwiches.

Chop roasted peanuts fine and mix equal parts of the nuts and Deviled Ham. Spread thick on thin slices of well buttered wheat bread. Mrs. C. F. G.

Winchester, Mass

Stuffed Cabbage.

Boil one medium-sized head of cabbage in salted water till tender, then place in cold water till you prepare the folllowing: To one cup of rice which has been previousy cooked, add one and a half cups of meat and ham, chopped fine; season with salt, pepper, mace and cloves. Then pack in between the leaves till you have filled the head, then tie and put in a pan containing a little butter and bake for one-half hour, when it is ready to serve. Mrs. R. C.

Oyster Sweetbread Salad.

Wash and boil in salted water one pair sweetbreads till tender, when cold, remove rinds and dice, then add one pint oysters, which have been drained of their liquor and cooked until the edges curl. Mix with the sweetbreads and serve with a mayonaise dressing, on bed of lettuce leaves. Mrs. R. C.

FROM THE MEN

Fudges.

Two large cups granulated sugar, one cup milk, one half cup water, one half cake Baker's unsweetened chocolate, put in sauce pan, stir well, boil until it will just harden in water; pour in well-buttered pan and when about half cold stir to a cream and cut in squares.

HENRY MERCOTT.

Yankee Doughnuts.

One egg, one cup sugar, one cup of milk, butter size of walnut, two teaspoons baking powder, cream sugar and butter, then add milk and egg; flour enough to make a soft dough to roll out; then cut and fry in very hot lard.

G. W. LOUNSBERRY.

Scotch Shortbread.

Take two pounds flour, one pound finest butter, one-half pound moist sugar; sift the flour, mix with the sugar, make the butter a little soft, knead the flour and sugar into it; divide into six pieces and form into round cakes, prick closely with a fork in the middle and pinch nearly around the edge, place on a paper and bake in a moderate oven until a light brown; time, about half an hour; draw them out gently on a plate and let stand till cool. It will improve it to put in about two ounces more of butter and one of sugar.

JOHN BRYCE.

Steak, Spanish.

Take two whole medium-sized onions and six pieces of garlic and chop fine as possible, then add one tablespoonful condensed tomatoes and season liberally with cayenne pepper, mix well together and fry in olive oil five minutes, then spread upon the steak which in the meantime has been cooking, and serve. This recipe will be sufficient for a medium-sized steak.

H. J. WHIRTY.

German Pickles.

Select some middle-sized cucumbers, lay them in water for several hours, have a jar or barrel for them, then put salt, pepper, ginger and dill, then several layers of cucumbers and again season, then layer of cucumbers and so on until the barrel is full, also put about one-half dozen red peppers between; do not use much salt, as one can always add more if needed after testing; then fill the barrel with cold water and put a rock on to hold them down; will be done to eat in about two weeks.

MAYOR BERGMAN.

Sauer Kraut.

Select some hard cabbage, cut fine, have a jar or barrel ready, put in the cabbage in layers about twelve inches high, put very little salt on it and pound it down, salt, and so on until full; eat with Frankforter sausage, then lay down and rest.

MAYOR BERGMAN.

Molasses Taps.

Mix dough same as for biscuit only do not use any shortening, cut in any shape you prefer and fry in lard same as doughnuts; boil molasses quite thick, dip them in it and eat while hot.

CAPTAIN R. E. HOWES.

Boiled Chinook Salmon.

For a solid cut of five or six pounds. Wrap in napkin, secure with cord, have pot of boiling water add teacupful of salt, three tablespoons of vinegar, one of Worcestershire sauce, a few stalks of celery or parsley; boil gently for an hour and half. This is also a good recipe for halibut or cod. These two fish require less than half the time for spring salmon; serve with egg sauce.

Sturgeon Stew.

Cut fish in two-ounce pieces; peel and slice a liberal quantity of potatoes; cut clear, fat salt pork in small pieces, one ounce for

every pound of sturgeon; fry pork brown in bottom of pot, slice one good-sized onion, fry with pork; place in layer of sturgeon, pepper and salt, layer of potatoes, then sturgeon until all is in, then add boiling water sufficient to cover; boil slowly until potatoes are well done, last moment add a small quantity of flour thickening or milk.

Baked Shad.

Select a shad not less than five pounds' weight, place in narrow, iron pan; small quantity of water, add juice of one lemon, tablespoonful Worcestershire sauce, wine glass sherry wine, salt and pepper; place on top of shad two or three thin slices of fat salt pork; bake in brisk oven about twenty minutes, baste the fish occasionally.

Boiled Onions.

Put medium-sized onions on to boil; pour off the water and put on fresh, boil up again, when tender pour off water, then season with pepper, salt and a good-sized piece of butter, and pour over one-half can condensed milk or fresh milk if you can get it, boil up, put a large spoon in the sauce-pan and set it on the table.

NELSON TROYER.

German Raw Potato Pancakes.

Pare and grate four medium-sized potatoes, add two eggs and beat all together; salt and a dash cayenne pepper, fry same as any griddle cake.

L. HARTNIG.

Things Worth Knowing

Grass stains may be easily removed from any white material by washing the stained garment in spirits of camphor.

Pour a little vinegar upon the stove when you are cooking onions, turnips or cabbage, and it will immediately change the disagreeable odor. Cloves will do the same thing. And the two combined make a delicious fragrance.

A piece of tallow wrapped in tissue paper and laid among furs or woolen will prevent moths.

Hold onions under water while peeling and slicing them and so save yourself many involuntary tears.

If you have a greasy vessel to clean, warm a little and wipe it with a piece of newspaper before washing.

Mixture for Cleaning Carpets.

One bar of Ivory soap, shave fine and dissolve in one gallon of water by boiling, add four ounces of borax, eight ounces of sal soda, stir until dissolved, add four ounces pulverized Fuller's earth, remove from stove and stir in nine gallons of cold water and one-half pint alcohol; clean with this and rub often with clear water and dry cloths.

Cement to Mend China.

Take a very thick solution of gum arabic, and stir into it plaster of paris until the mixture is of proper consistency. Apply it with a brush to the fractional edges of the chinaware, and stick them together. In a few days it will be impossible to break the article in the same place. The whiteness of the cement renders it doubly valuable.

Cleansing Fluid.

Cut in shavings two ounces of white Castile soap and put it into a pint of distilled, or use rain water. After it has dissolved

add two quarts water and sulphuric ether, glycerine, spirits of wine, one-half ounce of each; and two ounces of best spirits of ammonia. Stir well, let stand eight hours, then add one ounce of cologne. (For cleansing woolen goods and carpets.)

Paste.

Dissolve a piece of alum the size of a walnut in a pint of boiling water, to which add two heaping tablespoons of flour made smooth, in cold water; add a few drops of oil of cloves and boil the mixture.

To Remove Stains from Linen.

Saturate the stained portion with the juice of a lemon and cover thickly with salt, place in hot sun to dry. "If at first you don't succeed, try, try again."

Weights and Measures.

4	Cups Flour .	make	One Pound or One Quart.
2	" Butter .	"	One Pound.
2	" Granulated Sugar	"	One Pound.
2½	Teaspoonfuls	"	One Tablespoonful
4	Tablespoonfuls	"	One Wineglassful
2	Wineglassfuls .	"	One Gill
2	Gills . . .	"	One Teacupful
2	Teacupfuls . .	"	One Pint
4	Teaspoonfuls salt	"	One Ounce
1½	Tablesp'ns Gran sugar	"	One Ounce
2	Tablespoonfuls Flour	"	One Ounce.
1	Pint Loaf Sugar		weighs Ten Ounces
1	Pint Brown Sugar . .		" Twelve Ounces
1	Pint Granulated Sugar .		" Sixteen Ounces
1	Pint Wheat Flour . .		" Nine Ounces
1	Pint Corn Meal . . .		" Eleven Ounces
10	ordinary sized Eggs . .		about Sixteen Ounces
A piece of Butter the size of an egg			" 1½ Ounces

To Our Readers.

We would call the attention of our patrons to the advertisements that appear on these pages. Let us show these firms our appreciation by giving them in return our patronage.

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Meat Balls Marion

grind meat

3 slices bread to

2 cups meat

Soak bread in hot

milk

2 egg

pepper salt & Sage

form into ball

roll in flour & fry.

Sunshine Cake

1 Flour sift three times
1 " Sugar
6 Eggs Whites
6 " Yolks
½ tea Cream Tarta
1 pinch of salt
add
~~Orange Cake~~
add cream tarta
to whites of Eggs
when half beaten
and whip till stiff
add sugar to whites
and beat in